ADAM's LUXURY,

AND

EVE's COOKERY.

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EVE's COOKERY;

OR, THE

Kitchen-Garden diſplay'd.

In Two Parts.

I. Shewing the beſt and moſt approved Methods of raiſing and bringing to the greateſt Perfection, all the Products of the Kitchen-Garden; with a Kalendar ſhewing the different Products of each Month, and the Buſineſs proper to be done in it.

II. Containing a large Collection of RECEIPTS for dreſſing all Sorts of Kitchen-Stuff, ſo as to afford a great Variety of cheap, healthful, and palatable Diſhes.

To which is Added,

The Phyſical Virtues of every Herb and Root.

Deſigned for the Uſe of all who would live Cheap, and preſerve their Health to old Age; particularly for Farmers and Tradeſmen in the Country, who have but ſmall Pieces of Garden Ground, and are willing to make the moſt of it.

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MDCCXLIV.

W. Musgrave.

MVSEVM
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THE

INTRODUCTION.

THIS little Treatise of Kitchen-Gardening is chiefly deſign'd for the Inſtruction and Benefit of Country People, who moſt of them have a little Garden Spot belonging to their Houſe, and at the ſame time let it lie uſeleſs, for want of knowing how properly to manage it; or otherwiſe, if they do attempt the

Cropping of it, 'tis at improper Seaſons, ſo that they have not the deſir'd Succeſs, which diſcourages them from making any farther Attempts. Alſo, ſometimes their Ground may happen to be wet, and be of a ſtiff clayey Nature; others perhaps lie altogether as dry, which makes them imagine that it is abſolutely impoſſible to produce any thing worth their Labour from ſuch Ground, and therefore they are content to be without any Garden at all. 'Tis therefore hop'd all theſe Difficulties may in a great meaſure be removed without any great Expence,

pence, by obſerving the follow-ing Directions.

And firſt, as to the Choice of your Garden, if you are not confined (tho' moſt People are, let the Soil or Situation be what it will) to one Spot of Ground, but have choice of Ground for the making of your Kitchen-Garden, let it be on a good Loamy Earth, neither over light nor very ſtiff, and the deeper in this Earth the better; and if it is a little deſcending to the South, it is ſtill the better, the Sun having thereby more Pow-er over it, and the Cold North Winds leſs; and let it be half

as long again from North to South, as it is from Eaſt to Weſt, which is the beſt and handſomeſt Shape. A Garden that happens to be in ſuch a Soil and Situation, it muſt be confeſs'd, is the beſt, and likewiſe leaſt expenſive, requiring leſs Help by Dung, *&c.* But however, I would not have any one diſcourag'd, if he can't avoid having of it even upon a Clay, which is the Worſt of all Soils for a Kitchen-Garden; it being not only more backward in its Productions, but requires more Labour in the Working of it; alſo the Plants growing on ſuch Soils, are more ſubject to be

be deſtroy'd by Snails, &c. But if it muſt unavoidably be upon a Clay, examine all your other Grounds for Sand, and bring in as much as you can at convenient Opportunities, digging and mixing it in your Ground; alſo, Horſe-Dung, rotten Wood, Leaves, or old Tanner's Ouze, all will contribute to improve ſtiff and ſtubborn Land; alſo, you muſt conſtantly throw up all the Ground that is uncrop'd, in Ridges in *October* or *November*, that the Froſt, Snows, &c. of the Winter may penetrate into it, which will render it much mellower, and more productive

of

of a Crop the enſuing Summer; alſo, when you lay out your Ground into Quarters, let the Ground lie a good deal higher than the Alleys, which will keep it drier and healthier. All which things being duly obſerv'd, will render it capable of producing tolerable Crops.

But if you happen to have your Piece of Ground for Kitchen-Garden, upon ſhallow ſtony Ground; then when you lay it out, make your Walks or Alleys pretty wide, taking the Earth out of them, and throw it upon the Quarters of Ground, which will help to make it the deeper

in Earth; and when you dig the Ground, the Stones that come out being laid in the Alleys, will fill them up again; afterwards covering over the Stones with a few Coal-Aſhes, which will keep it clean from Weeds, and render it ſmooth to walk upon; the propereſt Dung you can have for the Amendment of ſuch Ground, is the Dung from an Ox-ſtall; alſo good loamy Earth, if you have any that lies convenient for it, will improve it very much.

But laſt of all, if your Garden Spot happens to be upon an entire

entire Sand, then you muſt le
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a good deal of loamy Earth wil
be of great Benefit to it.

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THE PRODUCTS OF THE Kitchen-Garden.

ARTICHOKE.

THERE are two kinds of Artichokes cultivated in our Kitchen-Gardens at present, one with green Fruit, the other with red; but the Red being much the best Fruit is most commonly cultivated. The Method used for the propagating of this Plant, is to slip off Slips from the old Roots (which increase pretty fast if in a warm Situation and forward Spring) in the End of *February*; if otherwise, 'tis best let alone till the Middle or End of *March*, and is then thus to be performed. After you have made choice of a piece of Ground, that is at least two Foot deep in Earth (for I would by no means plant them in Ground that is shallower, they having large Woody Roots) dig it a double Spit, mixing therein a good Parcel of rot-

ten Dung, in quantity according to the Richneſs or Poverty of the Soil in which they are to be planted; this done, if you have any old Roots of your own, take a Spade and uncover the Roots all round, and with your Finger and Thumb ſlip off all the Slips, except two, from each Root (if you intend to ſave the old Stocks, but if you deſtroy them you may ſlip off all) and take care that each Slip have ſome young Fibres, but not any of the old Roots; this done, ſhorten the outſide Leaves pretty ſhort, but don't cut the Heart; then ſtrain a Line acroſs the Ground, and with a Setting-ſtick or Spade, put them in about three or four Inches deep, according to the Bigneſs of your Slips, and about two Foot and a half apart in the Rows, and let the Rows be four Foot one from the other, which will be ſufficient Room for them if they are intended for a full Crop of themſelves; but if you intend to have any thing elſe amongſt them, you ſhou'd plant them three Foot Plant from Plant, and ſix Foot Row from Row, and then you may ſow a Crop of Spinage with a few Radiſhes amongſt it, or a Crop of Onions with a few Lettuces, or a Crop of Carrots, &c. If the Weather ſhou'd prove dry, you muſt mind to give them now and then a little Water, till they have taken freſh Root, after which they will require no farther Care but to keep them clean from Weeds; and when the Spinage (or whatever elſe it is you ſow amongſt them) is come up, hoe it

down

down juſt round each Root, and when your Fruit appears upon them, you muſt pinch off all the ſide Fruits, leaving only the Top one, which cauſes it to be a fair large Fruit, and not weaken the Root ſo much. When you cut your Fruit it will be proper to cut the Stalk off cloſe to the Ground, which will occaſion your Suckers or Outſide-Shoots to ſhoot out much longer before the cold Weather comes on; and in *October* (or you may defer it till *November* if the Weather continues mild) crop off ſome of their outſide Leaves and draw a Hill of Earth round each Root, cloſing it up to the Middle of the Plant, which will be ſufficient to defend them from Froſt, and is preferable to Horſe-Litter, which is what ſome People uſe to lay round them. Thus you may let them remain till the Middle or End of *March*, when you muſt dig the Ground betwixt them, throwing the Hills down level with the reſt of the Ground, at the ſame time breaking the Sucker from the Root of each Plant, leaving only two or three of the ſtrongeſt and beſt to each Root for a Crop; and once in two Years you muſt bury ſome rotten Dung in the Ground, which will cauſe your Roots to endure ſtrong the longer, and produce fairer and larger Fruit.

Of the ARTICHOKE *of* Jeruſalem, *vulgarly called Underground* ARTICHOKE.

THIS Plant is not ſo much eſteemed as formerly, but as ſome People are ſtill fond of it, it will be neceſſary to ſay ſomething of its Culture; which is briefly thus:

It is propagated by the Roots in the ſame Manner as you do Potatoes, cutting the large Roots and preſerving a Bud or 2 to each Piece, and planting them in Rows with Setting-ſticks about 18 Inches aſunder, and two Foot Row from Row, the beſt Time for doing of which is in *February* or *March*. They will grow in almoſt any Soil or Situation, being very hardy: It will therefore be proper to plant them in ſome remote Corner of your Garden, for when they are once eſtabliſh'd in a piece of Ground, they are not without difficulty to be eradicated.

ASPARAGUS.

THIS delicious Plant is propagated by Seed, which is commonly ſown in *February* or *March* in a Bed of good rich Earth; and if your Soil is naturally very light, you may tread the Ground all over after the Seed is ſown, and then rake it, and it will by that means not be ſo ſubject to rake in Heaps, and conſequently come

up

up uneven, but will come up more regularly. Take care, if it lies in your Power, to have the Seed ſaved from large Stalks, ſo may you reaſonably expect the larger Graſs. When you ſow it don't ſpare for Seed, and if it ſhould happen to come up too thick in ſome Places, thin it out to about four Inches apart, keeping it clear from Weeds all the Summer; and in *October* or in *November*, if the Weather continue mild, cut off the Haum and throw over the Bed a little rotten Dung, which will preſerve your Roots from the Froſt.

In *March* following (for I would never plant Plants for a Piece of Graſs of above one Year's growth) your Aſparagus ſhould be planted out for good, which you are thus to perform:

Firſt, we ſuppoſe that you have already prepared your Ground by digging it a good Spit deep, mixing (and not burying) a good Quantity of well-rotted Dung with it. If your Ground be a hot dry Soil, Ox-ſtall Dung is the beſt; if cold wet Ground, then Horſe-Dung is preferable, as being of a warmer Nature; but, as I ſaid before, let it be mixed amongſt the Earth in digging, and not buried in the bottom of the Trench, as is the common Practice, for it will continually wear downwards. Your Ground being thus prepared, after having forked up your young Roots with a Dung-fork, ſtrain a Line acroſs the Ground the Way that you intend the Beds to be, and

with a Spade or Hoe draw Drills about ſix Inches deep, into which place your Plants about a Foot apart, ſpreading the Roots ſo that the Crown or Head may be about an Inch and a half below the Surface; this done, throw in the Earth over them level, and proceed to draw another Drill or Trench a Foot from the laſt, repeating the ſame as before; and obſerve, when you have planted four Drills, to leave a Space of two Foot and a half, eighteen Inches of which will be for an Alley for the Conveniency of weeding, watering, cutting the Graſs, &c. and the other Foot will be left ſix Inches to the firſt Bed and ſix to the ſecond, for Earth to the two outſide Rows, that they may not be injured by digging the Alleys in the Winter. In like manner proceed, till you have planted the Piece you intend; and when done, with your Line mark out your eighteen Inches of Alley, and with a Spade throw out the Earth about four Inches deep, ſpreading it over the Beds, and then you may ſow a Crop of Onions upon them, with a few Radiſhes if you pleaſe, for they will ſoon be drawn off, and the raking of the Clods, &c. will pretty near fill the Alleys up even again. The Onions when up muſt be thinned out, clearing them from the Root of the Aſparagus; but if the Seaſon ſhould prove dry after the planting of your Aſparagus, and your Ground alſo naturally dry, it will be proper to water it once a Week till it is up, after which it will do without; but

if

if your Ground is wet, there will be no Occaſion to water it at all. You muſt conſtantly mind to keep the Ground clean from Weeds by hoeing of them down with a ſmall Hand-hoe, at the ſame Time thinning out the Onions to about ſix Inches apart, doing it in dry Weather, that the Weeds may wither. In *October* or *November*, when the Haum is wither'd, cut it down within an Inch of the Ground, and clean off the Weeds from the Beds into the Alleys, digging up the Alleys and throwing part of the Earth over the Beds, and with the reſt bury the Weeds in the Alleys, leaving them about four Inches lower than the Beds in dry Ground, but in wet ſix or ſeven.

In *March*, with a little flat-prong'd Fork dig over your Beds, being careful of the Roots in doing it, afterwards raking them ſmooth.

The ſecond Year after planting, ſome People cut ſome of the largeſt Stalks; but I wou'd adviſe to ſtay three Years, their Heads will be much the larger, and the Roots will continue to produce larger Stalks for the ſucceeding Years.

But there is another Method leſs tedious and troubleſome than the former, tho' not ſo frequently practiſed, and is in my Opinion preferable to the other, the Heads being commonly larger, and the Roots continuing longer; which take as follows:

Being provided with a Quantity of good Seed, and your Ground well digg'd and dung'd, with a ſmall Hoe draw Drills, the ſame Diſtance from each other as before directed, and about an Inch deep, dropping your Seeds in pretty thick and covering them; make the ſame Number of Drills as in the other Way, allowing the ſame Diſtance likewiſe for Alleys; then ſow a Crop of Onions, raking the Ground very ſmooth. When the Aſparagus is all up, thin it out, leaving the Root about a Foot apart, and thin out the Onions ſo as not to damage the Aſparagus, and mind to keep the Ground entirely clear from Weeds, cutting down the Haum, digging the Alleys, earthing the Beds, *&c.* and if before you dig the Alleys, you always give the Beds a Covering of very rotten Dung about an Inch thick, and throw the Earth of the Alleys over the Dung, it will greatly improve your Aſparagus. In three Years after ſowing, provided your Ground is good and well managed, you may cut tolerable good Graſs from ſome of the largeſt Roots, and the fourth Year it will be all fit to cut.

There is yet a third Method of raiſing of Aſparagus remains to be treated of, which is by planting of Roots of three, four, or five Years old, the longer the better, on Beds of hot Dung made in the following Manner:

Provide a Quantity of freſh Stable-dung mix'd with the Straw, throwing it on a Heap for a Week

Week or more, turning it over once in the Time, and mixing a few Coal-Aſhes amongſt it; and by ſo doing, you will have a more moderate and laſting Heat, than if you made your Bed, as ſome do, with the Dung directly from the Stables, without any Aſhes, *&c.* When you make your Bed let it be three Foot thick in Dung (if it is in the midſt of Winter, but in the Spring two Foot and a half will be enough) beating it well together, as you make it, with your Dung Fork; and if your Ground be upon a dry Situation, you may make your Trench for the Dung 18 Inches deep, but if wet, make your Bed almoſt all above Ground. When your Bed is made according to the Length and Width of the Glaſs Frames you intend to cover it with, Earth it all over about half a Foot thick; this done take up your Roots and begin at one End of the Bed, laying them as cloſe as poſſible one to another with their Crowns uppermoſt, ſcattering as you go on betwixt each Row a little Earth. When you have thus filled your Bed, twiſt a large Roll of Straw, and peg it faſt down all round the Bed for the ſupport of the Earth to the outſide Roots. After your Bed has been made a little more than a Fortnight, if it heats kindly, you will find the Roots begin to ſtir a little, then you give them an Earthing of two or three Inches of good rich Earth; and as ſoon as you obſerve the Buds begin to appear thro' that Earth, give them another Earthing of two or three Inches more,

which will be ſufficient: And if your Bed is not over hot, you may put on the Frames; or you may put on the Frames at the firſt, only keeping the Glaſſes off whilſt the Bed is hot, and putting them on if it ſhould rain, ſnow, &c. to keep the Bed from being chilled by the Wet, giving a great deal of Air by tilting up the Glaſſes with a Stone, &c. And as ſoon as you find the Bed moderate, you may let the Glaſſes abide on conſtantly, obſerving to give a good deal of Air when the Weather is mild in the Day-time, covering the Glaſſes at Night with Mats, &c.

Theſe few Directions, if attended to, are better than a multitude of Words, and will I don't queſtion afford the ingenious Practitioner the Succeſs he deſires; but if you intend to continue forcing of your Aſparagus till you have it in the common Ground, you muſt make a freſh Bed at leaſt once a Month, that the new one may afford Aſparagus fit to cut before the old one is worn out.

BAUM.

THIS Herb is ſo common in every Old Woman's Garden, that it is almoſt needleſs to ſay any thing of it: However, leſt any ſhould be unacquainted with it, it is neceſſary to ſay thus much, that it is propagated by parting the Roots in the Spring, and planting them in little Bits about a Foot aſunder, in Beds of four

Foot

Foot wide, leaving an Alley of eighteen Inches wide for the Conveniency of weeding, watering, cutting the Herbs, &c. It will grow in any Soil or Situation, and increaſes very faſt, therefore ſhould be taken up and tranſplanted once in three or four Years.

BEANS.

THERE are a great many ſorts of Beans cultivated in the Kitchen-Gardens, which are alſo called by different Names in different Places; but the beſt, and what is moſt commonly made uſe of are theſe four, the *Lisbon*, the *Spaniſh*, the *Sandwich*, and the *Windſor*. The two firſt are what is moſt commonly planted to endure the Winter, under warm Walls or fine Sunny Banks in the End of *October* or in *November*, for the firſt Crop, repeating it two or three Times before *Chriſtmas*, when you may begin to plant the *Sandwich*, and laſt of all the *Windſor*, which if you defer planting any till a Fortnight after *Chriſtmas* it will be better, they being the moſt tender of all the ſorts. The common Method of planting theſe is in Rows two Foot and a half apart and four Inches aſunder in the Rows, for the two early Kinds; but for the *Sandwich* and *Windſor*, three Foot Row from Row, and ſix Inches apart in the Rows, whereby they will bear a better Crop than if planted cloſer. You may

continue planting the *Windſor* once in three Weeks, till the End of *June*, if you have a moiſt open piece of Ground for them; and receive ſome Beans from them if the Seaſon does not prove very dry. You muſt mind, as your Beans advance in height, to draw a little Earth to them once or twice; it is alſo a good Way in *October* or *November*, when you plant your early Crops, to plant in ſome Beans very thick in a warm Border to be cover'd with Matts, *&c.* in hard Weather, to preſerve them through the Winter; then in caſe the others that you planted for good, ſhould be killed by the Severity of the Winter, theſe may be taken up and planted in their Places, or if they eſcape, theſe may be tranſplanted for a freſh Piece, where if they be taken care of to water them if the Weather prove dry, till they have taken freſh Root, they will produce a tolerable good Crop; if you pinch off the Tops of your Beans when they are in full Bloom, it will cauſe the Kids to ſet ſomething the ſooner.

BEET.

THERE are ſeveral ſorts of this Plant, but that which is at preſent cultivated for the Kitchen is the red Beet.

The Seeds of all the Beets are ſown in the Spring, in an open Piece of Ground that is pretty deep, and not full of Dung; and when they are grown

grown pretty large, hoe them out to about a Foot or fourteen Inches aſunder, where they may remain for uſe without any Culture.

BORAGE.

THE Seed of this is ſown in the Spring, in a dry poor Piece of Ground, hoeing it out to the Diſtance of ten Inches or a Foot; where if you let it remain, it will ripen and ſcatter its Seeds, and continue every Year to produce a plentiful Crop.

BOOR-COLE.

THE Seed of this Plant is to be ſown in *April* or *May*, in a Bed of good rich Earth, and when the Plants have got ſix Leaves, they may be pricked out in Beds of four Foot wide and about four Inches apart, being careful to water them until they have got freſh Root; and when they are the Size of common Cabbage-plants, remove them where they are to remain for good; which ſhould be in an open piece of Ground, about a Foot or fourteen Inches aſunder, where they are to remain till the Froſt has pinched them and made them tender before they be eaten.

BROCOLI.

THERE are two or three ſorts of Brocoli in our Kitchen-Gardens, but that Sort called the *Roman*, and by ſome the Blue Brocoli, is the beſt,

beſt. To have this in Perfection, you muſt ſow the Seed in *May* in a Bed of good moiſt Earth; and when the Plants are big enough to prick out, they may be ſet in Beds of four Foot wide, and about five or ſix Inches apart, where they may remain till they are large enough to be tranſplanted out for good, which will be about the End of *July*, and ſhould then be planted in a piece of Ground ſhelter'd from Winds, but not in a ſhady Place: And about *Chriſtmas*, or a little after, they will produce little Heads in ſhape like a ſmall Colly-flower, which is to be cut off and eaten, and afterwards is ſucceeded by a great Number of ſide Shoots, which ſhould be cut off when about ſix or eight Inches long, and are very good when dreſſed as will be directed in the latter Part of this Work.

CABBAGE.

THE various Kinds of this Plant are endleſs to deſcribe, and as it is my Purpoſe to treat only of the beſt Sorts for the uſe of the Kitchen, ſo I ſhall only ſet down the Sorts that are moſt commonly ſown by skilfull Gardeners for that Purpoſe; which are theſe: The common White Cabbage, Sugarloaf, *Pontefract*, *Batterſea*, Red Cabbage, and the green and white *Savoy* Cabbage. The *Pontefract* and *Batterſea* Cabbages, being early Sorts, are commonly ſown for the firſt Crops of Cabbage, and ſhould be ſown towards the

the 25th of *July*; and it will be a good Way to ſow again the firſt Week in *Auguſt*, leſt if the Autumn prove mild the firſt Sowing ſhould be too forward. When they have got ſix or eight Leaves they ſhould be tranſplanted into Beds of good Earth about four or five Inches apart, and in *October* they will be fit to be planted out for good, which ſhould be in good Ground in Rows about two Foot and a half from each other, and two Foot Plant from Plant. If you are pinch'd for Ground Room, you may plant them on the ſame Ground where your Winter Spinage is, cutting off the Spinage juſt where each Plant is; and in the Spring when the Spinage is gone, you may half dig the Ground to render it freſh and clean from Weeds, and draw ſome Earth round each Plant; and if your Seed was well ſav'd, and of the right kind of *Pontefract* (which is the earlieſt of the two) they will by the beginning or middle of *May* begin to turn in their Leaves for Cabbaging, which may be ſomething forwarded by tying their Leaves together with a Piece of Baſs, *&c.* The common White, the Sugar-Loaf, and Flat-ſided Cabbages are to be ſown the beginning or middle of *March*, in a warm Border, and when grown large enough may be tranſplanted into Beds as the others: In *May* they will be large enough to tranſplant out for good, which ſhould be in an open Piece of Ground, at the Diſtance of three Foot Row from Row, and two Foot and a half

a half from each other, obſerving to give them plentifully of Water if the Seaſon proves dry, until they have taken freſh Root, and afterward after a Shower of Rain (if their Stems will admit of it) draw ſome Earth with a Hoe cloſe round each Plant; but not ſo high as to bury the Hearts of any of them, which would be their Deſtruction, and therefore cannot be too carefully avoided. You may alſo ſow of theſe Kinds of Cabbage in *May*, ſowing on a ſhady moiſt Piece of Ground, tranſplanting them as you do the others, and when they are big enough to be ſet out for good, may be planted betwixt the Rows of Peaſe, *&c.* that are to be pulled up in a ſhort Time, and they will take Root the better for being ſhaded with the Peaſe at firſt; and after the Peaſe are off, hoe down the Weeds and draw ſome Earth round their Stems. Theſe will ſupply you with fine high Cabbages till *Chriſtmas*, if the Weather is mild.

You may alſo, to ſucceed theſe, ſow ſome of the common Cabbage the beginning of *July*, which when pricked out and grown large enough to be planted out for good, may be ſet about ten Inches apart: Theſe will ſupply you with Greens all the Winter and Spring, and are excellent good when tendered by the Froſt.

The green and white *Savoys* are generally ſown in *April* and *May*, and managed in the ſame Manner as the reſt; only when you plant them out for good, let it be in an open ſunny Place,

and

and about two Foot one Row from another, and eighteen Inches in the Rows: Theſe are generally eat in the Winter, after the other Cabbage is gone, the Froſt making it tenderer and better.

CARROT.

THIS Root is propagated at various Seaſons of the Year; but the moſt proper Time to ſow them for large Crops is in *March*, in a Piece of good light freſh deep Earth, or Ground that has not been dung'd the ſame Year however; for if the Dung is not thoroughly rotten, it will canker and ſpoil the Carrots. Your Ground being in order, chuſe a fine dry ſtill Day for ſowing it, that you may ſow it regularly, firſt rubbing the Seed well in your Hands the better to ſeparate it, that you may not ſow it in Heaps; after it is ſown, tread the Ground all over before you rake it, ſo will you not be ſo apt to rake it in Heaps, nor to bury ſome of the Seed. You may, when you ſow it, ſow at the ſame time a few Radiſhes, which will be drawn off preſently and not hurt the Carrots. When your Carrots are got into the Carrot-Leaf, they ſhould be hoed over with a ſmall Hand-hoe of about two or three Inches wide, cutting down the Weeds and leaving the Carrots about four Inches apart; and when the Radiſhes are drawn off and the Weeds begin to grow again, may be hoed over again, and the Carrots left to the Diſtance of ten Inches, if they are deſign'd to remain till they are full grown

grown before you uſe any; but if you intend to uſe part of them as ſoon they are the bigneſs of one's Thumb or Finger, you may then leave them thicker. If you are very fond of having your Carrots young, 'tis not impoſſible to effect it by ſowing them all the Summer, only obſerving to ſow in moiſt Ground in the Summer, or elſe to be at the Expence of watering them plentifully. You may alſo ſow in the End of *July* to ſtand the Winter in a warm Border, where they will grow and be fit for uſe before any of the Spring Carrots will come in. Some alſo ſow in *October* and *November*, but theſe muſt be in a very warm Soil or Situation, otherwiſe they come to nothing. But the beſt Way to have Carrots early in the Spring is to trench a Bit of good light Ground in the Middle of *January* with hot Stable-dung, two Foot or two Foot and a half thick, raiſing it up above Ground that it may lie the drier, and covering the Dung over with the Earth about ten Inches thick, ſowing thereon your Seed; you may alſo mix with it ſome Onion Seed and ſome Lettuce Seed, for the Lettuce will be drawn off and prick'd out into Beds before they grow ſo large as to injure the Carrots, and the Onions will be drawn off very young for Salletting, *&c.* As ſoon as your Carrots have got pretty large Carrot-Leaves, you may thin them out to about four Inches, which will be diſtance enough, as they will be drawn very young;

but

but I would not adviſe you to thin them till they are grown ſo cloſe as to require it, for ſometimes the Snails will thin them for you. If there ſhould happen any very ſharp Weather when your Carrots are juſt up, you may throw a few Matts over them, which will defend them. This Crop will be big enough to draw by the Middle or End of *March*, and will be ſucceeded by another Spring Crop, which may be ſown in the common Ground in a warm Border the Middle of *February*, thinning them to their proper Diſtance as before. This will be ſucceeded by your general Crop ſow'd in *March*; and ſo by ſowing at theſe Seaſons you have young Carrots almoſt all the Year. But if you will content yourſelf with ſowing only in the Spring, and ſo preſerve them all the Winter for the uſe of the Kitchen, you muſt at the End of *Auguſt*, or the Beginning of *September*, when their Tops begin to turn yellow, dig them up in a dry Day, and put them in ſome Houſe or Shed, laying them regularly on a Heap, putting as much Sand betwixt every Layer as will juſt cover them, ſo proceed laying a Layer of Carrots and a Layer of Sand, till you have finiſhed; where they will keep good till the End of *February*, and ſometimes longer.

CELLERY.

THIS Plant is propagated by ſowing its Seed, which ſhould be done twice in the Year; the firſt in *March*, in a warm Border, with a little hot

hot Dung under it, in order to force its vegetating a little ſooner; for the Seed lying long in the Ground would at that Time of the Year (eſpecially in wet Ground) be in danger of rotting. The ſecond ſowing is about the End of *April*. In about five or ſix Weeks after the Seed is up, if you have minded to give them Water in dry Weather, the Plants will ſome of them be large enough to be pricked out; ſo you muſt draw out all the largeſt of them, and prick out in a Bit of good rich Earth about three or four Inches apart, watering them well if the Seaſon proves dry, until they have drawn freſh Root; and in a Fortnight or three Weeks more, you may prick out another Parcel out of the ſame Seed, which will come in after the other, which is better than to have it all of one Size: In *June* the forwardeſt of it will be fit for planting out for good. You ſhould therefore dig out ſome Trenches about a Foot wide, making them three Foot from each other. Let the Ground you chooſe for this, be Ground that has had no Dung for two or three Years; for the Earth that you earth up the Cellery with, if it has a Mixture of Dung in it, will ſometimes canker and ſpot your Cellery in the blanch'd Part, and thereby ſpoil it: Therefore the freer the Earth is from Dung, the better. And in order to make the Cellery grow vigorouſly, you ſhould, after the Trenches are dug to a Foot deep, fill them up again four Inches with very rotten Dung, mixing

it

with the Earth in the Bottom of the Trench, nd it will then be eight or nine Inches deep, which deep enough; this done, draw the Cellery t of the Bed, and diveſting it of all the ſide oots or Suckers with your Finger and Thumb, nd cropping off a little of the Root and Top, ant them in the Middle of the Trenches at about ve or ſix Inches apart, watering them plentiful- every other Day if the Weather is dry, until ey have taken freſh Root, when you may leave f watering; and when it has grown a good al, you muſt, when the Cellery is quite dry, aw a little Earth round it, holding the Leaves gether in your Hand whilſt it is performed, and careful not to earth it above the Heart of the lant, for that would check it greatly in its owth, if not rot it. Thus you muſt continue thing of it as it grows higher, ſtill taking the pportunity of an Afternoon of a dry Day to it in: In like manner you muſt manage all ur other Crops of Cellery, as they ſucceed e another. When your Cellery has had three four Earths, ſo as to be blanch'd five or ſix ches deep, you may begin to uſe it, but you may ntinue earthing that you don't uſe directly, en till it is blanched eighteen or twenty Inches; d in the Winter, in order to preſerve it from ere Froſts, you may ſhake a little Straw over taking it off again as ſoon as the Froſt breaks.

If

If you would continue your Cellery thro' th Season, you should make five or six Plantings o it, which will come in one after another all th Winter; and if taken care of in the Winter, wi continue till the middle of *April*.

CHERVIL.

CHERVIL is sometimes used in Sallet and may be sown in Spring in little Dril made with a Hand-hoe about five or six Inches a part and an Inch deep. It will grow in almo any Soil or Situation, and as it is eaten very youn in Sallets, should be sow'd a little at a time an often.

CHIVES.

THIS sort of small Onion, as I may call it having the Smell and Taste of an Onion is propagated by parting the Roots in the Spring and was formerly in more Esteem than at present to put in early Spring Sallets, it being very hardy in respect to Cold. It is generally planted in Beds of three or four Foot wide (three or four Roots together, they being very small) and about eight Inches apart, where they will endure many Years and come up very early in the Spring; for which Reason they may still be admitted in our Gardens, especially as a small Compass of Ground wi

will be ſufficient to contain enough for the ſupply of a Family.

COASTMARY.

THIS Herb is propagated by parting the Roots (which are great Increaſers) in the Spring, and planting them in a Bed of Earth of any ſort at about a Foot apart; they will grow and increaſe very faſt, ſo that you will hardly keep them within due Bounds. It was formerly pretty much uſed for Soups, but is at preſent out of Favour.

COLLIFLOWER.

THIS excellent Plant is cultivated in our Kitchen-Gardens with ſo much Skill, as to have them for the uſe of the Kitchen above half the Year. I ſhall therefore endeavour to give ſuch Directions as will enable every one to have them in his own Garden through the Seaſon, and ſhall begin with the early Crop firſt, which is to be ſown the beginning of *Auguſt*, in a Bit of good rich Ground, raking it in with an Iron-tooth'd Rake made for that Purpoſe, or ſifting a little good Earth over it half an Inch thick; water it if the Weather be dry, and if you ſhade it with Matts, if the Weather be Sun-ſhiny and hot, your Seed will come up the better. Take care to keep the Birds from it as it is juſt coming up. In

a Month's Time, or leſs, if your Ground be good, and due care taken to keep it moiſt, your Plants will have grown large enough to be pricked out, which is moſt commonly done upon an old Hot-Bed at about four Inches apart every way, where they may remain, till they have grown large enough to be tranſplanted out for good, which will be about the middle of *October*. You ſhould therefore at that time dig up a Piece of Ground that is warmly ſituated, and bury therein a good deal of rotten Dung; or, if your Plants are backward, it will be a good Way to trench your Ground a Foot thick in hot Dung, which will gently warm the Earth, and cauſe them to ſtrike Root ſooner, and be better able to endure the Winter; but if your Plants are pretty large, then as I ſaid before, rotten Dung will be the beſt. Your Ground being well digged, even and ſmoothed raked, plant your Plants to be covered with bell or hand Glaſſes at three Foot one Row from another, and two Foot and a half from each other in the Rows, putting three Plants under each Glaſs. Your Plants being thus planted, if the Ground is pretty dry, give them a little Water, and ſet the Glaſſes cloſe over them for a Week, which will cauſe them to draw freſh Root the ſooner; but if your Ground is trench'd with hot Dung, you muſt not ſet the Glaſſes down cloſe at firſt planting, but give Air with a forked Stick, or Stone on the South ſide. After your Plants have

drawn

drawn freſh Root, which will be in a Week or ten Days time, you may, if the Weather continues mild, ſet the Glaſſes entirely off, obſerving to put them on in hard Rains, cold Winds, or ſharp Froſts: And if the Weather be very ſevere, you may cover the Glaſſes with Mats, Straw, or what you can beſt get, obſerving to take it off again as ſoon as the Weather alters; alſo to give Air again, elſe you'll draw them into Flower early in the Spring, before they be of any Bigneſs. About the latter end of *February*, it will be time to take out two of the Plants from under each Glaſs; therefore you muſt prepare a freſh Piece of good rich Ground, and carefully taking away two from under each Glaſs, with a Lump of Earth to each, without diſturbing that you leave behind, plant them in your new prepared Ground at two Foot and a half Row from Row, and two Foot in the Rows; this done, draw a little Earth round the Stems of thoſe you leave behind, which ſhould be the beſt Plants, and put on the Glaſſes again; obſerving when the Weather is tolerably mild to give them a great deal of Air, that they may not be drawn weak. And when your Plants are pretty nigh grown ſo as to fill the Glaſſes when ſet down cloſe, you ſhould raiſe a Border of Earth round each, that the Glaſſes may ſtand farther from them; and in mild Weather, in the Day-time, the Glaſſes ſhould be ſet upon three forked Sticks three or

four Inches high over the Plants. Towards the End of *March*, you will find your Plants to have grown ſo large, that the Glaſſes will not contain them: You ſhould therefore inure them by degrees to endure the open Air, by ſetting off the Glaſſes in the Day-time, and letting them ſtand upon the three Forks all Night; and after they have been uſed to that for a Week or ten Days, you may take the Glaſſes quite away; and then as there will be no more walking betwixt them to take the Glaſſes off and on, you may dig the Ground betwixt them, which will looſen it and make it better for the Roots to ſtrike in; but be careful not to diſturb the Roots in doing it, and draw a little Earth round each Plant: After which they will require no more care, but to take Notice, when a Flower appears, to break down the Leaves over it, which will preſerve its Colour. As ſoon as you obſerve the Outſide of the Flower beginning to part from the reſt, 'tis high time to cut it. But in order to have a Crop to ſucceed this, we ſhould ſow a little Seed in a bit of good rich Earth, about the 20th of *Auguſt* and when they are fit to be prick'd, they ſhould be ſet on an old Cucumber-Bed; or, if they ſhould be too backward, you may make a ſlight Bed of hot Dung, and prick them out at about four or five Inches apart in Beds of three Foot wide, to be arched over with Sticks, &c. to be covered with Mats in very ſevere Weather, where they may remain till *February*; when, if the

Weather

Weather be tolerably mild, you may plant them out for good; which ſhould be in a Piece of Ground that is rich with Dung and open to the Sun. But before we plant it, we generally ſow a few Radiſhes, with a few Lettuces or a little Spinage, any of which will be gone before the Collyflowers will be grown ſo large as to cover the Ground: And after your Seed is ſown and raked in, plant your Collyflowers at about two Foot and a half apart each Way; and if the Weather is dry and warm, give them a little Water to ſettle the Earth to their Roots, obſerving from time to time as they advance in growth, to draw ſome Earth round their Stems with a Hoe, which will be of great Service to them, managing them as directed for the firſt Crop when in Flower. But in order to ſucceed theſe with another Crop, you ſhould ſow ſome Seed in the beginning or middle of *February*, on a gentle Hot-Bed, covering it with ſome glaſs Frames, giving it a good deal of Air when the Weather is mild, and when the Plants are large enough they may be pricked out on another ſmall Hot-Bed, which may be arched over with Hoops and covered with Mats, giving them a gentle Watering to ſettle the Earth to their Roots: And when the Weather is tolerably calm, the Mats may be taken off, obſerving to put them on in bad Weather alſo every Night. Theſe, when large enough, may be planted out for good in a moiſt open Piece of Ground, and

managing them the ſame as you did the others, they will produce good Collyflowers; and will be ſucceeded by a fourth Crop, the Seed of which is generally ſown about the tenth of *May*, and being tranſplanted in a warm open Situation, and a Soil that is moiſt, will ſometimes produce Collyflowers in a fine mild Seaſon till almoſt *Chriſtmas*.

CORN-SALLET.

THIS Plant is by ſome cultivated for Sallets. The common Method is to ſow the Seeds in Autumn, they not growing ſo well if kept till the Spring. It will grow in any Soil or Situation, and, when once ſuffered to ſeed, will continue to come up for many Years without any Trouble.

CRESSES.

THIS Plant is very much eſteemed for mixing in Sallets, and is to be cultivated all the Year. It is commonly ſown in a Border of light Earth, in Drills about five or ſix Inches apart, ſowing the Seed very thick, ſowing but a few Drills at a time, for it is only good whilſt very young. Therefore you muſt repeat ſowing it in the Summer, at leaſt once a Week; and all the Heat of the Summer it ſhould be ſow'd in the Shade, and in the Winter on a gentle Hot-Bed covered with Glaſs Frames, obſerving to

give

give it a great deal of Air, otherwiſe the Damp of the Bed will cauſe it to rot as ſoon as up.

CUCUMBER.

THERE are ſeveral kinds of Cucumbers propagated for the Uſe of the Kitchen; as the ſhort Prickly, the long Prickly, the *Turkey*, the White, and ſeveral others; all which are raiſed by ſowing of the Seed. The Method of doing which, ſo as to have Cucumbers the Beginning of *April* (which is ſoon enough for any Body to eat them, they not being wholſome before) I ſhall firſt treat of. The Beginning of *January* provide a Quantity of freſh Horſe-Dung mixed with the Litter, and throwing it on a Heap, mix a few Coal-Aſhes amongſt it, and let it lye on a Heap for a Week to heat; then make your Bed with it about three Foot thick; and if your Ground is dry, it will be a good Way to dig a Trench for the Dung eighteen Inches deep, and in Length and Width according to your Frame, ſo will your Bed be one half below the Surface, the other above, and will hold its Heat the longer; but if your Ground is wet, it will be better to make your Trench not above three or four Inches deep. When your Bed is made with the Dung well and equally beaten together with your Fork, put on ſome fine rich dry Earth all over the Bed about three

Inches thick, then ſet thereon your Frame, afterwards throwing in about one Inch more of Earth; and when you perceive the Earth to be warm, ſow therein your Seed (which ſhould be of the ſhort prickly ſort, that being the earlieſt) covering the Seed with ſome fine dry Earth about half an Inch, and covering the Glaſs with a Mat. In three or four Days Time your Plants will begin to appear above Ground; you muſt therefore be very careful to give them Air every Day, and in the Night too, if the Bed is very hot, as it ſometimes happens. Always take Care to give your Air on the contrary Side to the Wind, and if the Air is very cold, let the Matt hang down over the Place where you admit the Air, which paſſing through that will help to ſoften it; and obſerve to cover the Glaſſes every Night with Mats, and every Morning to turn your Glaſs the wrong Side upwards, and wipe off the Moiſture, which otherwiſe would drop upon the Plants and ſpoil them. When they are all come up, and their Seed-Leaves expanded, you may pull them all up; and taking the Strongeſt of them, prick into the ſame Bed again at about three Inches apart (after you have put in a little freſh Earth, and mixed it amongſt that in the Frame with your Hand) ſetting them in almoſt up to their Seed-Leaves; then put on the Glaſſes again, letting them remain cloſe till the next Day; after which you muſt give Air at

all

all Opportunities when the Weather is tolerably mild, turning the Glaſſes every Day to dry, or wiping off the Moiſture with a Linen Cloth, and covering them every Night with Mats; but whatever you do, don't be afraid of giving them Air, for there are more Plants ſpoiled for Want of Air when the Beds are hot than any thing elſe. As ſoon as your Plants begin to put out the third or rough Leaf, you muſt provide a Quantity of Dung freſh from the Stables, ſufficient for the Number of Frames you intend, making the Bed at leaſt three Foot thick in Dung, and mixing ſome Aſhes amongſt it, about two or three Wheelbarrows to a Load, which will cauſe its Heat to be more laſting, and not ſo violent. Let it lye for three or four Days on a Heap to heat before you make your Bed; and when you have made it and beat the Dung very cloſe together with the Fork, put ſome Earth all over the Bed about three Inches thick, and ſet on the Frames, thruſting in a Stick into the Dung a Foot or eighteen Inches deep in the Middle of each Light, which upon pulling out, and feeling the lower Part of it, will direct you how your Bed heats. Obſerve to tilt up the Glaſſes every Day to let out the Steam, and in about ten Days after the making of the Bed, you will find the Heat to be pretty moderate; you muſt then make a Hole in the Dung in the Middle of each Light, about a Foot over, and ſix or eight Inches deep,

filling it up with good rich fine Earth, making a Hill where the Hole was. In a Day or two after the putting in of the Earth, you will find it begin to be warm, when you muſt level down the Top of the Hill, ſo as to leave it above the Surface of the reſt of the Bed five or ſix Inches, and make it a little hollow like a Baſon, and taking up your Plants carefully out of the other Bed, plant four or five Plants round each Hill or Baſon, giving them a little Drop of warm Water if the Earth is very dry, if not it is better let alone. You muſt take Care to ſhade them from the Sun for the firſt two or three Days till they have taken freſh Root, after which they can't enjoy too much of it; and as the Plants grow, you muſt add freſh Earth round your Hill, till you have filled the Frame all over to the Level of it. When your Plants have got three or four Joynts, you muſt get ſome Hooks and gently hook them down to the Earth, each a different Way; and if they frame to grow vigorouſly, you had better pull up one or two of them out of each Light, for two or three ſtrong Plants is better than four or five, and will bear more and better Fruit. The Fruit is generally preceded by Male Bloſſoms, or Bloſſoms without any Fruit, which, as ſoon as they appear, are by many People picked clean off; but I chooſe to let them abide on till they begin to wither and

rot,

rot, and then I gather them and throw them out of the Frame; being perſwaded that Nature did not ſend them in vain, but that they are of ſome Service in promoting the Growth of the Fruit. When your Fruit begins to appear, you muſt be careful to keep up the Heat of your Bed; giving it a freſh Lining of hot Dung if it is grown cool. When you water, let it be done in the Morning about nine a Clock, with Water a little warmed, not giving it all over with the Roſe of the Pot, for that is apt to ſpot the Fruit, but gently pouring it all round the Root. This to the ingenious Practiſers will be ſufficient for the Management of the firſt Crop. I come now to treat of the ſecond, or that under Bell or Hand-Glaſſes, the Seed of which we generally ſow on the upper Side of our Frames, where the early Cucumbers are, about the Middle of *March*, and ſhould be of the long prickly Kind, it being more proper for Hand-Glaſſes. When the Plants are up, and begin to ſhew a third Leaf, they muſt be pricked out at three or four Inches apart, either in your early Frames, if you have Room without hurting your early Fruit, or under Hand-Glaſſes ſet cloſe together on a Bed made on Purpoſe, covering the Glaſſes with Mats until they have got freſh Root, afterwards giving Air when the Weather is warm, by putting a Stone at the *South* Side of each Glaſs, covering them at Night with

Mats, &c. where they may remain till the Middle of *April*, at which Time you ſhould have a Bed ready to receive them, which ſhould have been made at leaſt a Week, and ſhould be made two Foot and a half thick in Dung, mixing a few Sea-coal Aſhes as before, making Holes in the Dung in the Places where the Plants are to be planted, about a Foot or fourteen Inches over, and about ſix Inches deep, filling them up to a good big Hill, with good freſh Earth that has been mixed for a twelve Month or more, with an equal Quantity of very rotten Dung. Place a Stick in the Middle of each Hole for a Mark, and when you have ſo done, cover the Bed with any tolerable Sort of Earth about two Inches thick, and when you plant your Plants, level down the Hills with your Hands, ſo that the Glaſſes may ſtand above the Level of the reſt of the Bed about four or five Inches; and by that Means, if your Bed ſhould happen to be pretty hot, your Plants will not be in ſo much Danger of being burnt; and as they advance in Growth, you may keep adding freſh Earth round the Hills till you have made all the Bed level with the Hills. When your Plants can be no longer kept in the Glaſſes without prejudicing them, you muſt ſet the Glaſſes up about two Inches from the Ground upon three forked Sticks, at the ſame Time taking Notice, if the Wind happens to blow cold, to

put Mats round the Bottoms of the Glaſſes, to ſhelter them from it at the firſt; and when you can no longer keep them thus, chooſing a ſtill, warm, and cloudy Day, turn them gently down from under the Glaſſes, each Plant a ſeparate Way, letting the Glaſſes remain upon the forked Sticks ſtill longer. They will require no farther Care after this, but to hook down the Runners regularly as they are produced, and to give Water when they want it, which will be every other Day in very hot dry Weather. From theſe Holes you may expect plenty of good Fruit about the End of *June*, and will continue bearing for a long Time, if the Vines are in good Health.

There is alſo another Crop of Cucumbers, which are to be procured without the Help of hot Dung, and are generally made Uſe of for Pickling; theſe are to be ſowed about the Middle of *May* in a warm dry Bank of good rich Earth, well digged, and ſituated to the *South*, making little Holes like a Baſon, about four Foot from each other, into which you ſhould put about half a ſcore Seeds, covering them over about half an Inch thick with the ſame Earth; and when the Plants are all come up, you may pull out the Weakeſt, leaving about four in each Hole, putting a little freſh Earth round the Shanks of thoſe that are left, and giving them a little Wa-

ter if the Ground is dry. Theſe will require no farther Care, but to incline each Plant a ſeparate Way as they grow up, and to give them Water in dry Weather every other Day, giving it in an Evening. Towards the End of *July*, and in *Auguſt*, they will be in full Fruit, when you may gather them for Uſe, obſerving to do it when they are dry.

CURRANTS.

THIS Fruit-bearing Shrub, being commonly found in all good Kitchen-Gardens, occaſions my introducing it amongſt the Kitchen-Plants. There are many ſorts of Currants, all which are increaſed by planting Slips, or Cuttings; the latter of which makes the beſt Plants, and ſhould be of the laſt Year's Wood, with a Knot of the Wood of two Year's Growth at the Bottom. They may be planted at any Time in the Winter-Months, in Beds at about eighteen Inches apart, where they may remain for a Year or two, and may then be tranſplanted where they are to remain, which is commonly round the Out-ſide of the Quarters of the Kitchen-Garden. But if a Piece of Ground is allotted for them by themſelves, let it be a Piece of light rich Ground,

and

and free from the Shade of other Things, where they may be planted at about five Foot apart every Way, training them up to one Stem of about a Foot high; which will render the Fruit much larger than the common Method of letting them grow with many Stems from the Ground. They ſhould always be prun'd every Year in *October* or *November* (and the Ground dig'd at the ſame Time) with a Knife ſhortening every Branch, and thinning them, to let in the Sun and Air amongſt the Branches, which will cauſe the Fruit to be much larger and better taſted.

DILL.

THIS is commonly cultivated in Kitchen Gardens, for the Uſe of its Seed, when green, to put in Pickles, and is to be ſown any Time in the Spring, and will grow in any Sort of Earth, and when grown a little, may be thinned out to the Diſtance of ſix or eight Inches, and will require no more Care; and if you let ſome of the Stalks ſtand, and ſcatter their Seeds, it will come up without any Trouble.

ENDIVE.

ENDIVE.

ENDIVE is propagated for a Sallet Herb in the Winter, and is ſown at various times. We commonly ſow for the firſt time the beginning of *June*; that which is ſown ſooner, generally runs to Seed before it arrives to any conſiderable Size. It muſt be ſown in an open Place and in good rich Earth, and in about a Month after ſowing will be fit to prick out, which ſhould be in a bit of good Ground about four or five Inches apart, watering them and ſhading them if the Weather is hot and dry, until they have taken freſh Root, and in three Weeks or a Month more they will be fit to plant out for good. Therefore being provided with a Bit of good Ground well digged, in an open Situation, draw Drills with a Hoe about three or four Inches deep, and about fourteen Inches apart, planting your Plants in the Drills after you have cropt off a little of the Tops and Roots at about eight Inches aſunder; and when they are grown ſo large as to meet one another, you may when they are thorough dry, gather together the outſide Leaves in your Hand, holding them cloſe together whilſt another puts ſome Earth round each Plant; theſe will in a Fortnight after Earthing be blanched fit for uſe, and

and will not continue good long: You ſhould therefore earth but a few at a time. You ſhould alſo obſerve to plant your laſt-ſown Crop) which is commonly about the end of *July*, or the beginning of *Auguſt*) in a very warm and dry Situation; and alſo in very ſharp froſty Weather to cover the Plants by ſhaking ſome Straw lightly over them, taking it off again as ſoon as the Weather alters; and by ſo doing you may continue this amongſt your Sallet-Herbs all the Winter, and even in the Spring, till the end of *March* or the beginning of *April*.

FENNEL.

FENNEL is propagated by Seed, which may be ſown in the Spring in any Soil or Situation, and when up to a conſiderable Bigneſs may be thinned out to five or ſix Inches apart, and requires no farther Culture; and if ſuffered to ſeed, will come up in abundance; alſo the Roots will continue for ſeveral Years.

GARLICK.

THIS is increaſed by the Roots, which will part into ſmall Cloves, each of which are to be planted ſeparately in a Bed of tolerable good Earth, in *February* or *March*, at about five Inches apart every way; and when they are grown pretty high we generally tie the In-tops on a Knot, which prevents their ſpindling, and cauſes the Root to be the larger. In *July* or *Auguſt*, when their In-leaves turn yellow, they muſt be digged up and ſpread abroad in the Sun and dried; and ſo cutting off the ſmall Fibres and part of the Top, tie them up in Bunches and hang them up for uſe.

GOOSBERRY.

ALTHOUGH this, as well as the Currant, is a Shrub; yet as it is always planted in the Kitchen-Garden, I thought it proper to introduce it in its Place. The Manner of propagating this, being the ſame with the Currant, I need not repeat it here, but ſhall refer the Reader thereto.

HORSE-

HORSE-RADISH.

HOrſe-Radiſh is increaſed by planting little Pieces of the Root, the Top-part of which is the beſt for that Purpoſe; therefore being provided with a ſufficient Quantity of good rich Ground that has been freſh digged a double Spit, let it be trod out into Beds of four Foot, leaving one Foot betwixt each Bed for an Alley to ſtand in to plant your Tops or Buds, that you may not tread upon the Beds: This done, with a large ſetting Stick plant in your Tops, or Buds, at ten Inches or a Foot apart every way, and about a Foot deep, afterwards raking the Ground ſmooth. In two Years after planting, you may dig it up for uſe, always taking it up as deep as you can, and levelling the Ground again; the Bottom of the ſame Root will ſhoot out again, and in two Years will be fit for uſe again. So that if you plant enough to ſerve you digging for two Years, the ſame Beds will ſerve you for many Years, only adding a little very rotten Dung ſometimes when you dig it.

KIDNEY-

KIDNEY-BEANS.

THERE are ſeveral ſorts of Kidney-Beans made uſe of in the Kitchen, but thoſe that are chiefly propagated are the ſpeckled Dwarf, the white Dwarf, and the large white *Dutch* Kidney-Bean. The ſort commonly ſown for the early Crops in hot Beds, *&c.* are the ſpeckled Dwarf, they being moſt hardy, and kept in the leaſt compaſs; the Method of which is as follows: In the end of *January*, or ſooner, if you have a mind to have them very early, provide a Quantity of hot Dung ſufficient to make a moderate Bed for a two-light Frame (which will hold a ſufficient Quantity for a great number of Frames when pricked out:) let your Bed be made two Foot thick with this Dung well beaten together with a Fork, putting on about an Inch of Earth all over the Bed; then ſet on the Frame and put on the Glaſs, letting it remain without any Air till the Bed is hot; then give Air, and let it ſo remain for about ſix or eight Days when the violent Heat will be paſt; then put in about four Inches more of good fine Earth, levelling it in the Inſide of your Frame with your Hand; then put in your Beans all over the Bed, thruſting them in with your Finger about half an Inch deep, and about an Inch and a half apart, letting the Glaſſes remain down cloſe till the Earth begins to grow warm, after which

which you may give Air at all times till the Plants begin to appear, and then you muſt take care to give Air on the contrary ſide to the Wind, and to cover the Glaſſes every Night, and in bad Weather with Mats. As ſoon as you perceive the Plants begin to thruſt themſelves thro' the Earth, provide another quantity of Dung in proportion to the number of Frames you intend, and mixing a few Coal-aſhes with it, lay it on an Heap for a Week before you uſe it; then make your Bed in length and width according to your Frame, and two Foot and a half thick in Dung, covering the Bed over with Earth about two Inches; ſet on the Frames, and let them remain a Week before you put in any more Earth, by which means the Fury will be abated. Then put in about five Inches more of good rich Earth all over the Bed in the inſide of the Frame, and let it remain a Day or two till the Earth begins to be warm before you plant the Plants into it; then with a Trowel take up the Plants out of the firſt Bed, being careful not to break the Roots, and plant them in Rows in the Frames about 2 Foot one Row from another, and about four or five Inches aſunder in the Rows: Put on the Mats over the Glaſſes to ſhade them when the Sun ſhines, till they have taken freſh Root, which will be in three or four Days time; and obſerve to give them a good deal of Air at all Opportunities: and you may whilſt the Bed is new and

pretty

pretty warm, give Air all Nights, only letting the Mats hang over the Place where you give it. Theſe, if well managed, will produce Fruit in *April*, and will be ſucceeded by another Crop which ſhould be ſown towards the Middle of *March* on a gentle Hot-Bed arched over with Sticks, and covered with Mats, planting the Beans very cloſe together; and when they are up, you ſhould uſe them by Degrees to endure the open Air, when they ſhould be tranſplanted into warm Borders in Rows about two Foot aſunder, and five or ſix Inches apart in the Rows, where if the Weather is favourable they will produce a good Crop; and is ſucceeded by another Crop ſown in the common Ground the Beginning or Middle of *April*, in Drills of about an Inch deep and two Foot and a half aſunder. And when they are grown high enough to bear earthing, ſhould have ſome Earth drawn to them with a Hoe, after which they will require no farther Care but to keep them clean from Weeds. And towards the Middle or latter End of *April*, you may ſow to ſucceed theſe of the white Dwarf Bean, or the white *Dutch* Kidney-Bean, only obſerving to allow the *Dutch* Bean at leaſt five Foot Row from Row, and to ſupport them with Sticks, for they grow very tall. You may repeat ſowing of theſe ſorts till the End of *June*, or the Beginning of *July*, which laſt ſowing will ſupply you till the Severity of the Weather kills them.

LEEKS.

THIS Plant is cultivated by Seed, which ſhould be ſown in the Spring towards the End of *March*, in a Bed of good rich Earth, and when grown pretty large, may be tranſplanted into another Piece of good Ground, at about eight Inches diſtance each way (planting them pretty deep, that the bottom Part of the Leek may be rendered white) where they may remain for uſe.

LETTUCE.

THERE is a great Variety of this Plant cultivated by the Curious; but the moſt uſeful, and what moſt Kitchen-Gardeners ſow, are theſe following: The common Cabbage-Lettuce, the brown *Dutch*, green Capuchin or Cabazin-Lettuce, *Sileſia*, and the white *Coſs*: All which are to be ſown at different Times, ſo as to have them for the Table all the Year round. In order to which we commonly ſow the Cabbage, the Capuchin, and the brown *Dutch* firſt, they being hardier than the *Sileſia* and *Coſs* Lettuces. The firſt ſowing is about the Beginning of *February*, either on a Piece of Ground that is trench'd with hot Dung for Carrots, Radiſhes, &c. or in a South Wall Border, where they may be thinn'd out to eight or ten Inches apart, and the Plants you draw out

out in thinning them, may be planted in other Beds at eight Inches apart, where they will (by being check'd in their Growth by their Remove) come in a Fortnight or three Weeks after the others. You may repeat ſowing of theſe Kinds once a Month all the Summer, only obſerving to ſow them in ſhady moiſt Ground in the Summer, otherwiſe they are apt to run to Seed and not cabbage. About St. *James's* Day we commonly ſow them for to ſtand the Winter; theſe ſhould be ſown in a ſhady Place pretty thick, and about the beginning of *September* they will be big enough to tranſplant, and ſhould be then remov'd into a warm Sunny Border, ſetting them pretty cloſe, *viz.* about four Inches apart; for the Froſt may perhaps kill a good many of them, and if they do all eſcape, ſome of them may be removed in the Spring.

The *Coſs* and *Sileſia* Lettuces are to be ſown for the firſt Time in the Spring in the Beginning of *March*, and in about ſix Weeks time they will be large enough to be tranſplanted or hoed out to the Diſtance of twelve Inches aſunder, where they may remain for uſe. The *Coſs* when full grown ſhould be tied up when dry, gathering all the outer Leaves round the Middle and tying them pretty cloſe together almoſt at the Top, which in a Fortnight after tying will be rendered white and criſp, fit for uſe. You ſhould tie but a few of theſe Lettuces at a time, for they will not keep

long

long after they are tied before they will rot. You may have a Succeſſion of theſe Sorts all the Summer by ſowing them at different Times, as directed for the others; and about the Middle of *Auguſt* you ſhould ſow for to ſtand the Winter; and in *September* they ſhould be tranſplanted into Beds, at five or ſix Inches apart, to be covered with Mats in ſevere Weather, or with old Cucumber Frames, if you have any: Always remembering to take off the Glaſſes or Mats when the Weather is mild, otherwiſe you will draw them weak and ſpoil them; and in the Spring when the Severity of the Weather is paſt, they may be removed and planted at a Foot aſunder to remain for good, and will produce good Lettuce in *May*, and will be ſucceeded by the Spring Crops.

MARJORAM.

THIS Plant is cultivated for its Uſe in Broths, Soops, *&c.* and may be increaſed by parting of the Roots in *March* or *April*, and planting them in Beds of four Foot wide, and at about eight or ten Inches one Plant from another every Way. It will grow in almoſt any Soil or Situation, and increaſes very faſt by the Roots; it will therefore require to be taken up, and parted once in two or three Years, otherwiſe it will grow too thick.

MARJ-

MARYGOLD.

THIS Plant (of which there are several Sorts, both ſingle and double) is cultivated for the Sake of its Flowers, which are often made Uſe of to put in Broths, *&c.* They are all very hardy, and will grow in almoſt any Soil or Situation; and if you ſuffer them to ſtand and ſcatter their Seeds, they will come up again without any farther Trouble. In *Auguſt* or *September* you may gather a Quantity of the Flowers, and drying them in the Shade; put them in a Bag, and hang them up in a dry Room, where they will keep good all the Winter, and may be uſed when there is none in the Garden.

MELON.

TO enumerate all the different Sorts of this Fruit, would be not only endleſs, but impoſſible, there being annually new Sorts brought from abroad, a great many of which prove good for little. I would therefore adviſe to ſtick to two or three of the old Sorts, by which Means you will be ſure not to be diſappointed of a Crop. The Sorts I would recommend chiefly are theſe following: The Common

Musk

Musk Melon, the Green-Fleſh'd Melon, the Netted Melon, and the Pocket Melon.

There are two Crops of Melons to be raiſed in the Kitchen-Garden, the one under Bell or Hand-Glaſſes, the other in Frames; the Frames being the firſt, it will be proper to begin with the Method of managing them, which is thus: In the Beginning of *January*, provide a Quantity of Dung ſufficient to make a Bed for the Frame you intend to ſow your Seed in, three Foot thick in Dung; your Frame need not conſiſt of above two Lights, which will be ſufficient to contain a large Quantity of Plants till they are fit to be planted out for good. Let this be thrown upon a Heap for a Week or ten Days, mixing a little Coal-aſhes with it, which will cauſe the Heat to be more regular and laſting; and then make your Bed with it three Foot high, beating it very cloſe together with your Dung-Fork, which will keep it from heating ſo violently, and cauſe the Heat to be more laſting. After your Bed is made, put on the Frame, and afterwards earth it all over within the Frame three or four Inches thick, with ſome good rich Earth that has been kept pretty dry; this done, put on the Glaſſes, and in a Day or two the Earth will be warm, when you may ſow your Seed, covering it with ſome of the ſame Earth about half an Inch; and if your Bed ſteams pretty much, raiſe the Glaſſes with a Stick or Stone to let it out, and in two

or three Days Time your Plants will appear, when you muſt be careful to give Air every Day, and on the contrary Side to the Wind, leſt the cold Air blowing into the Frame ſhould deſtroy them. Alſo every Morning turn over the Glaſs, that the Damp may be dryed off from it by the Sun, or, if there is no Sun, it ſhould be wiped off with a Linen Cloth; for the Steam of the Bed dropping upon the Plants would prejudice them very much. At Night you muſt cover the Glaſſes with Mats, and if your Bed ſhould be very hot, you may give Air all Night under the Mats, and when it begins to abate, then ſhut the Glaſſes down cloſe. When your Plants are all up, and their Seed-Leaves expanded, you muſt pull them all up, and ſtirring the Earth, and levelling it again with your Hand, prick them into the ſame Bed at about three or four Inches apart, almoſt up to their Seed-Leaves, ſetting the Glaſs down cloſe till the Bed begins to be warm again, when you muſt give Air at all Opportunities; and if your Bed declines its Heat, ſhake a little freſh Dung round it, which will cauſe it to heat again afreſh; and as ſoon as your Plants begin to have a rough Leaf, you ſhould provide another Heap of Dung, ſufficient for the Number of Frames you intend, to make the Bed three Foot thick in Dung; this muſt be caſt up on a Heap, mixing a few Coal-Aſhes with it to make it retain its Heat the longer,

letting

letting it remain on a Heap ten Days before you make your Bed with it, turning it over once in the Time, by which Means the violent Heat will be worked off; then digging out a Trench in Length and Width according to your Frames, and eighteen Inches or two Foot deep in dry Ground; but if wet, it may be made partly upon the Surface. Then lay in your Dung, beating it very close together with your Fork, making your Bed full three Foot thick in Dung; then cover it over with Earth about two Inches thick, and set on the Frames; and after the Frames are on, make a Hole in the Dung in the Middle of each Light, about a Foot over, and six Inches Deep, filling it with fine rich Earth, so as to raise it on a Hill six or eight Inches above the rest of the Bed, levelling it with your Hand, and leaving it a little hollow in the Middle; this done, shut the Glasses down close, and in a Day or two the Earth will be warm enough to receive the Plants; you must then carefully take them out of the other Bed, and immediately plant them in these Hills, putting three or four Plants in each Hill; and if the Earth is very dry, you may give them a Drop of Water, if not, you had better let it alone. After your Plants are planted, shut down the Glasses close till next Day, and, if the Sun shines, shade them from it till they have got fresh Root, after

which let them enjoy as much as poſſible. Obſerve alſo to give them Air every Day, according to the Heat of the Bed and the Weather, and to turn over the Glaſſes every Day to dry; or, if there is no Sun to dry them, wipe off the Moiſture with a Cloth, and turn them back again; and when they begin to grow, you muſt add Earth round the Hills, and ſo continue adding Earth till you have covered the Bed all over to the Level of the Hills. When your Plants have got two Joints nip off the Top, which will cauſe them to produce Runners at the firſt Joint; and if your Plants all grow and ſeem to be vigorous, you had beſt pull out two out of each Hill, for two good Plants will be ſufficient to fill the Frames with Vine; and when they are very much crowded with Shoots and Leaves, the Sun and Air being thereby excluded, the Fruit drops off, and comes to nothing. You have nothing more to do, but as Vines or Runners are produced to peg them down regularly, and as the Seaſon advances to give them now and then a little Water, which ſhould be done in a Morning about nine a Clock. When your Fruit is ſet and begins to grow, you muſt mind to give them Water pretty often, and when they are almoſt full grown, then give but very little, that they may not acquire a watery Taſte. When they are ripe they emit a ſtrong Smell, and ſhould then be immediately gathered, otherwiſe they will preſently be good for nothing; after they are

gathered

gathered they ſhould be lay'd twenty four Hours in a cool Place before they are eaten. I come now to the ſecond Crop, or that under Bell or Hand-Glaſſes; the Seaſon for ſowing of which is about the Beginning or Middle of *March*, and is commonly ſown on the Upper-ſide of your Cucumber or Melon-Frames; and as ſoon as they are up, you ſhould provide a Parcel of Dung, to make a Bed to be covered with Bell or Hand Glaſſes ſet cloſe together, by which Means a ſmall Bed will hold a great Number of Plants. Your Dung having lain on a Heap for a Week or ten Days, as before, make your Bed with it three Foot thick in Dung, beating it cloſe together with your Fork; then earth the Bed all over with good rich Earth five or ſix Inches thick, ſet on the Glaſſes, and in three or four Days Time the Earth will be warm enough to receive the Plants: therefore carefully taking them out of the Frames, plant them under your Bell or Hand-Glaſſes at three or four Inches apart, letting the Glaſſes remain cloſe down till the next Day, afterwards giving Air every Day, obſerving to ſhade them till they have got freſh Root, after which they cannot enjoy too much Sun. As ſoon as the third Leaf appears, provide another Heap of Dung ſufficient to make a Ridge four Foot wide and two Foot and a half thick, and in Length as you pleaſe: This being thrown on a Heap with a few Aſhes

mixed amongſt it, and layed for a Week or more; dig out your Trench in a warm ſunny Situation about eighteen Inches deep, laying therein your Dung, beating it very cloſe together; this done, ſet out your Holes at four Foot from each other, and put a Basket-full of good fine rich Earth exactly where each Hole is to be, letting a Stick ſtand in the Middle of each Hole as a Mark; then earth the Bed all over with the Earth that came out of the Trench if it is good, ſetting on the Glaſſes cloſe upon each Hole, and in three or four Days Time the Earth will be warm, when you may take up the Plants out of the other Bed; and making the Top of the Hill a little hollow like a Baſon, plant three good Plants under each Glaſs, giving them a little Water, letting the Glaſſes remain cloſe till the next Day, after which you muſt give Air every Day, according to the Heat of the Bed and of the Weather; obſerving if the Sun ſhines hot to ſhade them therefrom until they have taken freſh Root, after which you muſt let them enjoy all the Sun you can; alſo as the Seaſon advances, give them a pretty large Quantity of Air, by tilting up the Glaſſes on the oppoſite Side to the Wind, or, if there is no Wind, on the *South* Side, and water pretty often with ſoft Water. In *May* your Plants will have grown ſo as to fill your Glaſſes, therefore you muſt prepare ſome forked

forked Sticks, and place three triangular wiſe for the Support of each Glaſs, that they may ſtand three or four Inches from the Ground, and let them remain thus for a Week before you lay the Runners out from under the Glaſſes, which will harden them by Degrees to endure the open Air. If there ſhould happen any cold Wind juſt after the Glaſſes are ſet upon theſe Sticks, you muſt put ſome Mats or Straw round the Bottom of each Glaſs, which will ſecure them from it. After they have been thus for a Week, chooſe a warm, ſtill, cloudy Day, and taking off the Glaſſes, with ſome little Hooks prepared on Purpoſe, hook down the Runners, each one a ſeparate Way, giving them at the ſame Time a little freſh Earth round their Roots, ſetting the Glaſſes on again upon the forked Sticks, where they may remain as long as the Melons endure. After this you will have nothing to do, but to obſerve to ſupply them with Water as they want it, and that muſt not be given cloſe to the Roots, but at a Diſtance, leſt you thereby rot the Roots; and when your Fruit is almoſt full grown, give them but very little Water, which only contributes to their being watery and ill taſted. When you gather them, let them have two or three Inches of the Stem along with them.

M I N T.

MINT is an Herb ſo common and well known, that it is almoſt needleſs to ſay any thing of it. However, thus much may be neceſſary, that it is increaſed by its Roots, which creep under Ground, and multiply exceedingly. It ſhould be planted in *February*, in Beds of four Foot wide; planting the Roots ſix or eight Inches apart, where they may remain for Uſe: It will grow in almoſt any Soil or Situation. If you have a Mind to have the young Buds of this Herb, for to put in Sallets in the Winter, of which ſome People are very fond, you may dig up ſome of the Roots, and plant them very cloſe together upon a gentle Hot-Bed covered over with a Frame, ſuch as is uſed for Cucumbers, where they will keep ſpringing up, and ſupply you for a long Time.

M U S H-

MUSHROOMS.

MUSHROOMS are cultivated in Beds of Dung, ſo as to have them when there is none to be gathered in the Fields. The Method of doing which is as follows: In *September*, or thereabouts, provide yourſelf with a large Quantity of Horſe-Dung (or the Litter ſhaked out from the Dung) and caſt it upon a Heap to heat; this done, provide yourſelf with as much Spawn of Muſhrooms as you can, either from an old Cucumber or Melon Bed, where they ſometimes riſe in great Quantities; or if you have none there, go out into the Fields, and where you find Muſhrooms growing, there dig, and you will find the Earth full of white Strings and ſmall Knobs, which Strings and Knobs are young Muſhrooms; theſe you muſt carefully bring home in Lumps of Earth, and put them in a dry Place; then dig out a Trench three or four Foot wide, and about ten Inches deep, and in Length as you pleaſe, and lay in your Dung about eighteen Inches thick, covering it with good Earth, eſpecially at the Out-ſide of your Bed, about ſix Inches thick, into which you ſhould lay your Lumps of Muſhroom-Earth round the Out-ſide, about five or ſix Inches apart; then raiſe it about ten Inches higher with the Dung, laying it narrower on each Side, that the Muſhrooms may not be covered

with it; cover this with Earth in the ſame Manner as before, laying in the Lumps of Muſhroom-Earth round the Out-ſides, and ſo continue making Layings of Dung and Earth with the Muſhroom-Spawn or Knobs at the Out-ſide of every Laying, ſtill making it narrower every Laying till you bring it to a Ridge like the Ridge of a Houſe; then ſhake all over the Whole ſome dry Straw lightly, to keep the Earth moiſt; alſo when it rains, you will do well to cover the Straw with Mats to keep out the Wet, taking them off again when it is dry, and ſhaking up the Straw afreſh. In a Week or ten Days after the Bed is made, the Muſhrooms will begin to appear, when you muſt carefully take off the Straw, and gather what is fit, ſhaking the Straw lightly on again. After which you muſt conſtantly examine them every two or three Days at the fartheſt; for if the Muſhrooms are ſuffered to grow, and remain till they rot in the Bed, they will greatly prejudice the Roots.

MUSTARD.

THERE are two Sorts of Muſtard, White and Red; but the White only being cultivated in the Kitchen-Garden, I think it is needleſs to ſay any thing of the other. This is propagated by Seed for Sallets to mix with Creſſes, *&c.* all the Year, ſowing it very thick in Drills

Drills about ſix Inches aſunder, and is to be cut whilſt in the Seed Leaf. You muſt ſow it very often, and a little at each Time; obſerving in hot Weather to ſow it in the Shade, and in the Winter on a ſmall Hot-Bed, to be covered with Mats or Glaſſes, giving a great deal of Air, otherwiſe it is apt to rot as ſoon as up.

NASTURTIUM.

THERE are two or three Sorts of this Plant cultivated for the Uſe of the Flowers in Sallets, and the Seeds to pickle. They are commonly ſow'd the Beginning of *April* in a warm Situation, dropping the Seeds in a Drill about an Inch deep, and five or ſix Inches apart; and when up, may be thin'd to the Diſtance of a Foot aſunder, and may either be ſuffered to run upon the Ground, or elſe (which is better) be ſupported with ſome Sticks. When they begin to flower, they will continue to produce Flowers till the Froſt prevents them; the Flowers are ſucceeded by Seeds, which ſhould be gathered whilſt green for Pickling.

NAVEW, or *French* Turnip.

THIS Plant (of which there are two Sorts, one with a black Root, the other a white) is raiſed by ſowing of the Seed in the Summer Months, *viz. May*, *June*, *July*, and *Auguſt*; hoeing them out, after they are up, and in the Turnip-Leaf, to the Diſtance of ſeven or eight Inches, obſerving to cut down the Weeds at the ſame Time; after which they require no farther Care, but may remain for Uſe.

ONIONS.

ONIONS are propagated from Seed, which ſhould be ſowed the Beginning of *March* in a Piece of good rich Ground, and when they are grow'd to the Thickneſs of a Straw, or thereabouts, they ſhould be thin'd out with a ſmall Hoe, ſtirring the Surface of the Ground all over to deſtroy the Weeds; and cutting down the Onions to three or four Inches apart, obſerving to do it in a dry ſunſhiny Day, that the Weeds may wither. In about ſix Weeks after this, they will require to be hoed over again, when you ſhould leave the Onions about ſix Inches apart. And after this, if any Weeds appear, you may go over them, and either cut them

them up with your Hoe, or pull them up with your Hands, being careful not to diſturb the Onions, which would hinder their bulbing very much. In *July* or *Auguſt*, or when you obſerve their Leaves to be withered, and fallen to the Ground, you ſhould then pull them up, and cut off their Tops, all but about two or three Inches; likewiſe crop off the ſmall Fibres, and ſpread them abroad to dry, turning them over every Day. If the Weather be dry, they will in ten Days or a Fortnight's Time be dry enough to be carried into the Houſe, and ſhould there be ſpread thin on a dry Floor in a Chamber. The *Strasburgh* Onion is accounted the beſt to keep, and the White *Spaniſh* to be the mildeſt.

But as ſome People are very fond of young Onions to put in Sallets in the Spring; therefore you may ſow a little Seed on a Bed of hot Dung, made the latter End of *January* for Radiſhes, early Carrots, *&c.* or if you have none of theſe, you may make a Bed at that Seaſon on Purpoſe; alſo you may ſow in the Summer-Months, if you have the Conveniency of a *North* Wall-Border for it.

PARSLEY.

PARSLEY.

THERE are three Sorts of this Herb, the common Parſley, the curled Parſley, and the large eatable rooted Parſley; the common and curled Parſley are both ſown for the ſame Uſes, namely, for the Sake of its Leaves to put into Soups, &c. and as the curled is much more beautiful than the other, and equally as good for uſe, therefore I think it ſhould have the Preference. The Seeds of both theſe are commonly ſown in Drills in *March* or *April*, either at the Edge of a quarter of Kitchen Ground (by which Method you loſe no Ground) or in a Bed of four Foot wide, drawing the Drills about eight Inches apart, and about an Inch deep, in either of which Places they ſhould be kept clean from Weeds, and may remain for uſe. The eatable rooted Parſley may be propagated by ſowing the Seed the beginning of *March* in a Piece of good rich Ground, and when the Plants are got pretty ſtrong they ſhould be thinned out to the Diſtance of five or ſix Inches apart, keeping them clear from Weeds, where they may remain and will be fit for uſe in *July* or *Auguſt*.

PARS-

PARSNIPS.

THIS Plant is cultivated for the Sake of its Root, which is by ſome much eſteemed. The Seed of this Plant ſhould be ſown in the beginning of *March* in a Piece of Ground that is rich with Dung, that is thoroughly rotted in it, and ſhould have been digged in the beginning of Winter a double Spit, and laid in Ridges, which will mellow it and cauſe the Roots to be much ſtraighter and larger. Your Ground having been thus prepared beforehand, when you intend to ſow it, dig down the Ridges all level, and ſow thereon your Seed; and you may mix a little Carrot-Seed along with it, for the Carrots may be drawn off whilſt young, ſo that they will not prejudice the Parſnips at all, their time of growing being chiefly at the latter end of the Summer. When the Parſnips are up, and have got four or five Leaves, you may hoe them all over with a ſmall Hand-hoe, leaving the Parſnips about four or five Inches aſunder; at the ſame time cutting down all the Weeds, obſerving to do it in dry Weather, that the Weeds may wither and die. In about ſix Weeks after this is performed, you muſt go over them again with your Hoe, and ſeparate them to ten Inches or a Foot apart, cutting down all the Weeds at the ſame time; and if any more Weeds riſe afterwards, you muſt obſerve to cut them

them down, but you muſt not cut down any more of the Parſnips. In *September*, or when their Leaves begin to wither, you ſhould dig them up, and either bury them in a Pit digged for them in the Garden, or (which I think is better) bury them in ſome dry Sand in a Houſe, cutting off their Tops and laying a Layer of Parſnips, and covering them over with Sand, lay another upon them, and ſo proceed till you have finiſhed: and in this Manner they may be kept till the end of *March*, and ſometimes longer.

PEASE.

THERE is a Multitude of ſorts of Peaſe, but the beſt Sorts for a Kitchen-Garden are theſe: *Ormoret* Hotſpur, *Maſter's* Hotſpur, long Hotſpur, *Spaniſh* Marotto, Marrowfat, and the large blue Pea. I know ſome People are at a great Expence to produce Peaſe in *April* or ſooner, by ſowing of the dwarf Peaſe in *September* and *October*, and tranſplanting them into Frames; but as it is a Curioſity rather than any real Advantage, ſo I ſhall not take any Notice of their Management, but proceed to the Method of raiſing Peaſe in the common Ground, which is thus: In *October* you muſt ſow your firſt Crop of Peaſe for to ſtand in the Winter, in Drills about five Foot apart, putting them pretty thick in the Drills, in a warm Border under a Wall or Hedge.

The

The *Ormeret* is eſteemed the earlieſt Pea we have, therefore ſhould be ſown for the firſt Crop. When they are up the Length of your Finger, you muſt draw ſome Earth to their Roots, and as they grow higher, you muſt keep drawing more Earth to them, which will keep the Froſt from hurting them ſo ſoon; but in very ſevere Weather, you muſt ſhake ſome Straw very lightly over them, obſerving when the Weather alters, to take it off again; when theſe Peaſe are grown to be five or ſix Inches high, there ſhould be ſome bruſhy Sticks ſet on each ſide of every Row for their Support. You had beſt ſow two or three times of this Sort about a Fortnight one after the other, leſt the firſt ſhould be killed. Theſe are ſucceeded by the *Maſter*'s Hotſpur, and then again by the long Hotſpur, a Crop or two of each of which Sorts may be ſow'd before *Chriſtmaſs*, and a Crop or two after, even till the beginning of *February*, when you may venture to ſow of the *Spaniſh* Marotto and Marrowfat Peaſe, allowing them ſix Foot diſtance Row from Row, ſowing them pretty thick in the Drills, obſerving when they are up two or three Inches high, to draw ſome Earth to their Roots, repeating it as they advance in height; and then ſet ſome Sticks on each Side of every Drill for their Support, which Sticks ſhould be at leaſt ſeven Foot long, theſe Sorts growing very tall. You may continue ſowing

ing of theſe Sorts once in three Weeks, till the end of *May* or the beginning of *June*; and after that you may ſow a Crop of the large Blues with good Succeſs: And I have ſometimes known a Piece of Hotſpur Peaſe, ſown in *July*, produce a middling Crop.

PENYROYAL.

PEnyroyal is cultivated by the Roots, which may be planted in Beds of moiſt Ground at about eight Inches apart, either in *September* or *March*, where it will increaſe exceedingly ſo as to require removing and freſh planting again the next Seaſon; it requires no other Care but to keep it from Weeds.

POTATOES.

THERE are ſeveral Sorts of Potatoes cultivated for the uſe of the Kitchen, as the White or Kidney Potatoe, the rough and ſmooth-coated Red Potatoe. All theſe Sorts are propagated by planting of their Roots in the Spring; the Method of doing which is various, and according to the Nature of the Soil you are to plant them in; for if your Soil is wet and heavy, you muſt plant them thus: Your Ground having been digged ſome time before, ſtrain your Line acroſs it, and dig out a Trench a Foot or fourteen Inches wide, and about eight or ten Inches deep, ſhaking into the

the Trench ſome old dry Thatch, the Bottoms and Tops of a Hay-Stack, or any other ſuch like Stuff. Then being provided with Potatoes, which, were I to chuſe, ſhould not be ſmall ones, as is by ſome recommended, but the larger ones cut into two or three Pieces; for theſe having longer Eyes or Buds to them, will produce ſtronger Stalks and of conſequence larger Roots: Being, I ſay, provided with a ſufficient quantity of theſe Sorts, drop them into the Trench at a Foot apart upon the old Thatch, or whatever elſe you have put into the Trench, afterward ſhaking ſome more of the ſame ſtrawy Stuff over them; and then ſtrain your Line again at a Foot and a half from the laſt, and throw out another Trench, covering the firſt lightly with the Earth you take out of this, and ſo proceed in like manner till you have finiſhed your Piece, carrying the Earth you digg'd out of the firſt Trench to fill up the laſt. But if your Ground be dry, poor, ſhallow, ſtony Ground, after having digged it, ſtrain your Line acroſs, and draw a Drill with a Hoe three or four Inches deep, putting therein a little well-rotted Dung; then drop your Potatoes at a Foot apart, covering them over with ſome of the ſame Earth that came out of the Drill, and ſo continue drawing Drills at a Foot apart till you have finiſhed your Piece; after which cover your Ground all over with long ſtrawy Dung an Inch or two thick, which will preſerve the Ground moiſt.

moiſt. But if your Ground is good rich Ground, neither very ſtiff nor over dry, you need do nothing more than dig it well in the Winter, in order to mellow it; and at the proper Time with a Setting-ſtick dibble in your Potatoes the ſame Diſtance as you did the others, where they will produce a good Crop. In *October* or *November*, when the froſty Weather begins to come on, you muſt take care to cover them with ſome Fern, Straw, or any thing what you can beſt get; or elſe dig them up and lay them in dry Sand in a Houſe, where they will keep good till the Middle or End of *March*, and ſometimes longer.

PUMPION.

PUMPIONS are propagated by Seed, which ſhould be ſown in *March* on a gentle Hot-Bed under Bell or Hand-Glaſſes, giving them a great deal of Air, in order to make them hardy. The End of *April* they may be ſet out for good, which may be in any rich warm Piece of Ground, ſheltering them from the Sun and Winds a little until they have got freſh Root; after which they may be expoſed. You ſhou'd plant but one Plant in a Hole, and let them be at leaſt eight Foot one from another. Give them plentifully of Water in hot dry Weather, and they will produce Fruit without any farther Trouble.

PURSLAIN.

PURSLAIN.

THIS Plant is propagated for its Uſe in Sallets, and ſometimes for Pickling, and ſhould be ſown in a Bed of good light rich Earth, ſowing it in Drills about an Inch deep, and ſix Inches one Drill from another, if it is for Salletting; but if to ſtand for Pickling, it ſhould be ſowed at leaſt a Foot one Drill from the other, that it may have Room to grow large. The firſt Sowing ſhould be about the Middle of *April*, and in a warm Situation; for it won't endure the open Air ſooner. Therefore if you have a Mind to raiſe it ſooner, you muſt make a gentle Hot-Bed for it, arching it over with Sticks, to be covered with Mats in bad Weather. In order to continue it for Sallets all the Summer, you muſt ſow it once in three Weeks or a Month, till the End of *July*, which laſt Sowing will ſupply you till the Froſt kills it.

RADISH.

THERE are ſeveral Sorts of Radiſhes; as Black Radiſh, White Radiſh, the Root of which is like a Turnip. The common large-top'd Radiſh, and the ſhort-top'd Radiſh; which laſt is what is moſt commonly ſown for Kitchen-Uſe. This is ſown at various Times; but

but the firſt Radiſhes we have in the Spring, are commonly ſown in *October*, in a warm, dry, ſunny Situation, where if they eſcape the Winter, they will be fit for Uſe the Beginning of *March*, and are ſucceeded by another Crop ſow'd about *Chriſtmaſs*, which ſhould have a little hot Dung put under them about a Foot thick, in a warm Situation; and ſo you may continue ſowing about once in three Weeks, till the Middle of *April*, and not longer; for hot Weather coming on, renders them hot, ſticky, and good for nothing.

RASPBERRIES.

THERE are ſeveral Sorts of this Plant cultivated in the Kitchen-Garden; as the common Red Raſpberry, the White Raſpberry, and the late Red Raſpberry; all which are to be increaſed by Suckers taken from old Plantations. The beſt Seaſon for doing of which is at the latter End of *September*, whereby they will have Time to have ſettled themſelves before the Winter. They ſhould be planted in Rows about three Foot apart, and two Foot one Plant from another in the Rows, whereby the Fruit will be much fairer, and in greater Plenty than if planted cloſer together; they require a good

good freſh rich Soil, and muſt be kept clear from Weeds. In *October* or *November*, the Ground betwixt the Rows ſhould be digg'd, and all the dead Wood broke out from amongſt them, ſhortening the Tops of them which are left a little; they won't endure above four or five Years well, therefore there ſhould be freſh Plantations made before you deſtroy the Old.

ROCAMBOLE.

THIS is increaſed by parting the Bulbs into Cloves, the ſame as Garlick, and planting them in *February* in Beds of tolerable good Ground; planting them about four Inches apart, where they may remain till their Blades begin to wither and decay, when they muſt be taken up and ſpread to dry for a Week or ten Days, and then tied up in Bunches, cropping off the ſmall Fibres and part of the Tops, and hang them up in a dry Room for Uſe.

SAGE.

SAGE.

THERE are three ſorts of Sage commonly planted in our Kitchen-Gardens, *viz.* the common Broad-leaved Sage, the Narrow-leaved Sage or Tea-Sage, and the Red Sage; all which may be increaſed by planting of Cuttings or Slips of the laſt Year's Shoots in *May*; obſerving to water and ſhade them until they have ſtruck Root, after which they require no farther Care. If you would ſave any of theſe ſorts of Sage dry, you muſt cut it in the End of *June*, or the Beginning of *July*, drying it in the Shade; afterward tying it in Bunches, hang it up in a dry Room for Uſe.

SAVORY.

THERE are two Kinds of this Plant; the one called the Winter, the other Summer-Savory. The Winter-Savory is an abiding Plant, and is propagated by Slips or Cuttings; which may be planted in *April* or *May*, in Beds of good freſh Earth, watering, and alſo ſhading them, if the Sun ſhines hot, and the Weather be dry, until they have taken Root; after which they require no Care, but will abide ſeveral Years. The Summer-Savory is cultivated by Seed, which ſhould be ſown on a Bed of good Earth,

Earth, in the End of *March*, or the Beginning of *April*: And when the Plants are grow'd pretty large in the Seed-Bed, ſo as to crowd each other, they may be tranſplanted into Beds of good freſh Earth, watering and ſhading them, if the Weather is hot, until they have taken freſh Root; after which they will require no farther Care, but may be cut as wanted.

SHALLOT.

SHALLOTS are increaſed by planting of the Bulbs or Roots in *February*, in a Bed of good rich Earth, at about four or five Inches apart, where they may remain without any farther Culture (ſave to keep them clean from Weeds) until their Tops begin to wither and decay; which is generally in *July* or *Auguſt*, when you may dig them up; and cutting off their ſmall Fibres and their Tops, ſpread the Bulbs to dry for a Week or ten Days in the Sun, turning them over every Day; and when they are thoroughly dry, they may be put into Bags, and kept in a dry Room for Uſe.

SCORZONERA.

THIS Plant is increaſed by Seed, which ſhould be ſown in the End of *February* or the Beginning of *March*, in a piece of good light Ground, in Drills about eight Inches aſunder and one Inch deep, ſowing the Seed pretty thick; covering the Drills over again with the ſame Earth that came out. When the Plants are come up and grow'd a little, you ſhould thin them out with a Hoe to about eight Inches apart, at the ſame time cutting down all the Weeds. You will have nothing more to do but to obſerve to keep them clear from Weeds, and in *October* you may dig up their Roots, and preſerve them in Sand for uſe all the Winter.

SKIRRET.

SKIRRETS are either increaſed by Slips, or from Seed, the latter of which is preferable, as commonly making the largeſt and beſt Roots. The Seaſon for ſowing of this Seed is in the Middle of *February*, in a piece of good rich Ground that is pretty moiſt, raking in the Seeds as you would Carrots or Parſnips; and when the Plants have been up about a Month, you ſhould hoe them over with a ſmall Hand-hoe, cutting down all the Weeds and ſeparating the Skirrets to

three or four Inches apart, doing it in dry Weather, that the Weeds may be killed thereby. In about ſix Weeks time (or may be ſooner, if the Weather has been moiſt and warm) they will want hoeing over again; therefore chuſing a dry Day, go over them again with your Hoe, cutting down all the Weeds and thinning out all the Skirrets to about ſeven or eight Inches diſtance, which will be ſufficient Room for them: This is all the Management they will require, except to keep down the Weeds. Towards the End of *September*, or the Beginning of *October*, their Leaves will begin to decay, when you may dig them up for uſe.

SORREL.

THERE are two ſorts of Sorrel cultivated in the Kitchen-Garden, one with a long Leaf, the other round; and are both increaſed by parting their Roots early in the Spring, and planting them in Rows about a Foot aſunder, where they will grow very large and fine, and continue for ſeveral Years.

SPINAGE.

THERE are two kinds of Spinage commonly cultivated in our Kitchen-Gardens, the one called the prickly Spinage, the other the broad-leaſed Spinage. The Sort that is ſow'd to endure the

Winter is the prickly, it being hardier in reſpect to Cold than the other, though the other is preferable in Goodneſs. The Seaſon for ſowing the firſt Crop, or that which is to endure the Winter, is about St. *James*'s Day; and again the firſt Week in *Auguſt*, in quarters of good rich Ground. The firſt ſowing will be large enough to crop by the Beginning of *October*; and will continue in uſe all the Winter, provided you always obſerve to crop only the outſide Leaves, leaving the Middles untouch'd. This will be ſucceeded by your Spring Spinage, which ſhould be of the broad-leafed kind; and ſown the latter End of *January* on a good rich piece of dry Ground; and you may ſow along with it ſome Radiſhes, for they will be drawn off before the Spinage will be grown ſo as to be damaged by them. You may ſow again to ſucceed this about the Middle of *February*, and again the Middle of *March*; but this laſt ſhould be ſown in a moiſt piece of Ground, otherwiſe it will come but to little.

STRAWBERRIES.

THERE are three or four ſorts of Strawberries commonly cultivated in the Kitchen-Garden, which are theſe following: Wood-Strawberry, both White and Red; Scarlet Strawberry, and the Hautbois Strawberry; all which are increaſed by their creeping Roots, which run upon the Ground

Ground in long Strings, and take Root at the Joints, and may be tranſplanted either in *September* or in the Spring, in Beds of good freſh Earth. The Wood-Strawberries ſhould be planted at about ſix Inches apart every Way; but the Hautbois and Scarlet Strawberries at ten or twelve Inches every Way, they growing larger both in Leaf and Fruit. When your Strawberries are in full Bloom, if the Weather happens to be very hot and dry, give them a great deal of Water, in order to make the Fruit ſet and grow; and let this be done in the Evening, which will be of more ſervice than if done in a Morning, becauſe it will have Time to ſoak to the Roots before the Heat of the Sun comes upon it to dry it up again. Alſo obſerve to keep them clear from Weeds, and in the Autumn pull off all the Strings and ſmall Plants, and bury them in the Alleys; at the ſame time throwing a little good rich Earth over the Beds, which will preſerve your Strawberries in Vigour for four or five Years.

TANZY.

TANZY is propagated by the Roots, which are great Increaſers. The Slips or Roots ſhould be planted about eight Inches apart, planting them in Beds of four Foot wide, with an Alley of two Foot; betwixt which Alleys muſt be digged every Year, to prevent the Tanzy overrunning them It will grow in any Soil or Situa-

tion. But as ſome People are fond of Tanzy before the natural Ground produces it, you may therefore make a gentle Hot-Bed for it in *December*, or ſooner, if you would have it ſooner, and earthing your Bed over about four or five Inches thick, take ſome of your Roots of Tanzy, and plant them pretty thick thereon, covering the Roots about two Inches with more of the ſame Earth, and either ſhelter it with an old Hot-bed Frame, or arch the Bed over with ſome Sticks and cover it with Mats. In a ſhort Time your Tanzy will come up, and will ſoon after be fit for uſe, and will continue to ſupply you till that in the common Ground comes in.

TARRAGON.

TARRAGON is increaſed by its Roots, the ſame as Tanzy, and will ſoon over-run a Piece of Ground; it will after once planted endure many Years, and will grow in any Soil or Situation without any care.

THYME.

THERE are ſeveral ſorts cultivated for Kitchen uſe, as the broad-leafed Time, the narrow-leafed Thyme, the Lemon-leafed Thyme, *&c.* They may all be propagated by Seed or Slips; the latter Method being the more expeditious, is common-

ly

ly practiſed. The proper Seaſon for doing of which is in *May*, in Beds of light freſh Earth, at about ten Inches apart, watering them and ſhading them in dry ſunſhiny Weather, until they have taken Root; after which they will require no farther Care. If you ſow the Seed, it ſhould be done in the End of *March* or the Beginning of *April*, in a Bed of good light freſh Earth; and when the Plants are grown to a conſiderable Bigneſs, they ſhould be pricked out into Beds of freſh Earth about eight or ten Inches apart, watering and ſhading them until they have got freſh Root; after which they will require no farther Care, but to keep them clear from Weeds, and not ſuffer it to flower (which weakens the Root very much) except you want to ſave Seed.

TURNIP.

THERE are a good many ſorts of Turnips, but thoſe beſt worth cultivating are theſe two ſorts, the Early *Dutch* or White Turnip, and that commonly known by the Name of the Red-top'd Turnip. The beſt Ground to ſow both theſe ſorts is light, ſandy, poor Ground, in which they are ſweeter than in any other ſort of Ground. The Seaſon for ſowing them for the firſt Crop is the Middle of *March*, and ſhould be the White ſort, that coming in ſooner than any other. You may continue ſowing this ſort till

the latter End of *April*, after which the other will do better. The beſt Seaſon for ſowing of large Crops is about the Beginning of *Auguſt*, chuſing, if poſſible, to do it in wet Weather, or when there is a Likelihood of Rain very ſoon, which will bring them up quick, and they will not be ſo ſubject to be eat up by the Fly. Your Turnips, when up and grown a little, ſhould be hoed over with a ſmall Hoe, thinning them to the Diſtance of three or four Inches, at the ſame time cutting down all the Weeds, doing it in a dry Day, that the Weeds may be thereby killed. In about a Month after this is performed, they muſt be gone over again, and ſeparated to the Diſtance of eight or ten Inches, where they may remain for Uſe.

THE KITCHEN-GARDENER'S KALENDAR,

Directing what is neceſſary to be done each Month; alſo the Products of each Month.

JANUARY.

Work proper to be done in the Kitchen-Garden in this Month.

THIS is a proper Month for ridging up any of your Ground that is at Liberty, that the Froſts, Snows, &c. may meliorate it, and make it fit for Uſe in the Spring. You may alſo, if the Weather be open, plant your firſt Crop of *Windſor*-Beans, to ſucceed the Crops of *Liſbon* and *Sandwich* before planted: Alſo you may ſow of the Hotſpur Peaſe to ſucceed thoſe before ſown. You muſt alſo look well to your Colly-flower-Plants, under the Bell or Hand-Glaſſes,

to give them a great deal of Air when the Weather is mild; alſo to ſet down the Glaſſes cloſe, and ſhake a little Straw over them in extream hard Froſt. Mind to pick off the rotten Leaves, and ſtir the Surface of the Earth with your Hand round the Plants, at the ſame Time preſſing it pretty cloſe to each Plant. You may ſow ſome Radiſhes under warm Walls, or on Beds of hot Dung to be covered with Mats; you may alſo make Hot-Beds for Cucumbers, Melons, Aſparagus, and all ſorts of Sallet-Herbs, as Creſſes, Muſtard, Radiſh, Turnip, *&c.* Alſo you may tranſplant ſome Roots of Mint, Sorrel, Tanzy, *&c.* on Hot-Beds to force them, till that in the natural Ground begins to ſpring. You may, if the Weather is mild, tranſplant Cabbage-Plants to ſucceed thoſe planted in *November*.

The Products of the Kitchen-Garden in this Month are Carrots, Parſnips, Turnips, Potatoes, ſome Cabbage and Savoy, with Plenty of Colworts. You have alſo Onions, Leeks, Shallots, Garlick and Rocambole; alſo Cellery, Endive, and Chardoons Blanch'd; Brocoli, Boorcole, Spinage, Lettuce, Skirrets; and on the Hot-Beds Aſparagus, with all ſorts of Sallet-Herbs.

FEBRUARY.

FEBRUARY.

Work proper to be done in the Kitchen-Garden in this Month.

IN a forward Spring there is a great deal of Buſineſs to be done in this Month. Make freſh Hot-Beds for your Cucumbers and Melons, if the Old ones are grown cold; wheel Dung, and dig it into your Ground. Alſo you may ſtill continue to trench or ridge up any of your Ground that is ſtiff, or that you will not want to crop till the Beginning or Middle of *April*, by which Time the Froſts, Snows, Rains, *&c.* will have meliorated it, and made it much better for any Kitchen-Uſes. You may alſo towards the End of this Month (if the Weather is mild, and your Situation warm and Soil dry) ſow Carrots, Parſnips, Onions, Leeks, Beets, Parſley, Radiſhes, Lettuce, Spinage, Aſparagus, *&c.* Towards the Middle of the Month ſhould be ſown a ſecond Crop of the *Windſor*-Bean, to ſucceed thoſe ſown in *January*; alſo at the Beginning of the Month may be ſow'd a Crop of the *Spaniſh* Murotto, Marrow-fat, or any other large Kind of Peaſe, to ſucceed the Hotſpur before ſown. You may alſo tranſplant your Sugar-loaf or other late Kinds of Cabbage, to ſucceed the early Crops

planted in *November*; and at the End of the Month you may remove your Collyflower-Plants out of the Beds, that they were preſerv'd in all the Winter, planting 'em in a rich warm Piece of Ground, at the proper Diſtance to remain for good. You may alſo ſow ſome Collyflower-Seed on a gentle Hot-Bed, to be covered with Mats. You may alſo ſow of the Sugar-loaf and other late Kinds of Cabbages in a warm Border. Plant Garlick, Shallot, Rocamble; alſo ſome of your ſprouted Onions may be planted for Scallions. Continue ſtill to make Hot-Beds for forcing of Aſparagus; tranſplant your Lettuces out of the Beds, that they have been kept in all the Winter, if they are too thick. If the Weather is mild, you may ſlip your Artichokes, and plant at the End of the Month. You may alſo plant Potatoes and *Jeruſalem* Artichokes.

The Products of the Kitchen-Garden in this Month are Potatoes, Turnips, Parſnips, Carrots, ſome Cabbages and Savoys, Colworts in Plenty; Cellery, Brocoli, Boorcole, Spinage, Leeks, Onions, Garlick, Rocambole, Shallots, Beets, Aſparagus on Hot-Beds, with Radiſhes, and all ſorts of Sallet-Herbs.

MARCH.

MARCH.

Work proper to be done in the Kitchen-Garden in this Month.

YOU muſt continue to plant of the Broad Beans, and large ſorts of Peaſe, to ſucceed thoſe planted in the former Month: Alſo this is the beſt Month in the Year for ſowing your large Crops of Carrots, Parſnips, Onions, and Leeks; you may alſo ſow Cabbages and Savoys; alſo Lettuces of all Kinds, Spinage, Radiſhes, Parſley, Creſſes and Muſtard, with moſt other Sallet-Herbs, may now be ſown in the common Ground in a warm Border. You may alſo ſow Cellery and Endive in a warm Border and good Ground; alſo Beets, Fennel, Dill, Borage, Bugloſs, Thyme, Marjoram, *&c.* alſo Chardoons, Skirrets, Scorzonera, and Salſafy may now be ſown. You may ſtill tranſplant your Winter-Lettuces out of their Winter-beds where too thick, and ſlip and plant your Artichokes; alſo Potatoes, and *Jeruſalem* Artichokes may ſtill be planted. You may ſtill continue to tranſplant your Collyflower-Plants out of the Beds they were preſerv'd in all the Winter, to the Places they are to remain in for flowering; and towards the End of the Month, if the Weather is mild and ſettled, you may take out the Colly-

flower-

flower-Plants from under the Bell or Hand-Glaſſes, leaving only one of the beſt Plants under each Glaſs, and plant the others on a freſh Piece of good rich Ground. Plant Mint and Penny-Royal. You may alſo the Beginning or Middle of this Month fork over your Aſparagus; and at the End of the Month you may make new Plantations of it. You may ſtill make Hot-Beds for Cucumbers and Melons; but theſe need not be made ſo thick in Dung, as thoſe made the laſt Month. You muſt carefully attend on your forward Cucumbers and Melons, and keep your Bed to a good moderate Heat, by adding a little freſh Dung round the Out-ſide of it, if it declines. You ſhould alſo ſow your Cucumber and Melon-Seed for the Hand-Glaſſes, either on a Bed made on Purpoſe, or in the Upper-ſide of your Frames.

The Products of the Kitchen-Garden in this Month, are Carrots, Parſnips, Beets, Turnips; ſome Cabbages and Savoys are ſtill remaining, Colworts in plenty, with Brocoli, Boorcole, Sprouts of Cabbages, Spinage, Onions and Leeks; alſo all ſorts of Sallet-Herbs, with Cellery and Endive; alſo Aſparagus, and ſome Cucumbers and Kidney-Beans.

APRIL.

APRIL.

Work proper to be done in the Kitchen-Garden in this Month.

YOU muſt continue to plant of the Broad Beans, and large Kinds of Peaſe; you may yet ſlip and plant your Artichokes; alſo your Spring Collyflower-Plants will be large enough to be planted out for good, and ſhould be upon a moiſt, open, rich Piece of Ground; otherwiſe the Flowers will be ſmall and little worth. You muſt be careful to keep up the Heat of your early Cucumber and Melon-Beds, by adding a Lining of freſh Dung round the Sides, and to cover the Glaſſes with Mats every Night. Your Crops of Carrots, Parſnips, Onions, *&c.* will now require to be hoed over; wherefore chuſing a dry Day to do it in, hoe the Ground all over, and ſeparate the Carrots, *&c.* to three or four Inches apart. Plant your Kidney-Beans in a warm Border under the Shelter of a Hedge or Wall; Purſlain alſo may be ſow'd in the common Ground in a warm Situation. You may alſo tranſplant your Spring Cabbage-Plants that are large enough into Beds, pricking them at five or ſix Inches apart, where they may remain till they are large enough to be planted out for good. Sow Turnips in a warm Situation for an early Crop. You muſt

muſt alſo obſerve after a Shower of Rain, to draw up ſome Earth to the Stems of the Cabbages that are planted out for good; alſo Collyflowers, Peaſe, Beans, &c. ſhould have ſome Earth drawn to them, which will ſtrengthen them; and the forward Crops of Peaſe ſhould now have ſome Sticks ſet to them for their Support. If the Weather be warm and moiſt, you may ſlip and plant Thyme, Savory, Sage, Penyroyal, Baum, &c. Alſo all Sorts of young Salletting muſt be ſown very often, for it will ſoon grow too large for the Uſe of the Kitchen. Prick out all Sorts of Lettuces in Beds at their proper Diſtances, to ſtand for good; alſo ſome of the largeſt of your Cellery-Plants may be prick'd out from the Seed-Bed.

The Products of the Kitchen-Garden in this Month are Savoys, Brocoli, Spinage, Boorcole, Colworts, Radiſhes, Carrots ſown in *July* that have ſtood the Winter; Cabbage-Lettuces that have ſtood the Winter; alſo all ſorts of Sallet-Herbs, with Cucumbers and Aſparagus.

MAY.

Work proper to be done in the Kitchen-Garden in this Month.

SOW your Second Crop of Kidney-Beans in the common Ground, which may be of the Large or Dwarf White Sorts. You may alſo ſow ſome Turnips in a moiſt Piece of Ground, otherwiſe the Heat of the Weather will render them hot and good for nothing. Your early Collyflowers, that were preſerv'd under the Bell-Glaſſes, will begin to ſhew their Flowers, which, as ſoon as you perceive, you ſhould break down ſome of their Leaves over the Flower, which will preſerve it white: Alſo your early Kinds of Cabbages will now begin to turn in towards the End of the Month; therefore they ſhould a few of them be tied together at the Tops, which will whiten them, and render them fit for Uſe ſomething ſooner than if not tied. The Beginning or Middle of this Month ſhould be ſown your Cucumbers for Pickling, alſo Purſlain. Tranſplant all Kinds of Lettuces, hoe and thin out your Crops of Carrots, Onions, Parſnips, *&c.* You may tranſplant ſome of your firſt Cellery into Trenches for blanching. You muſt ſtill continue to ſow of the large Kinds of Peaſe and Beans; alſo you may ſtill ſlip and plant Sage, Thyme, *&c.*

About

about the Middle of this Month you may ſow Collyflower-Seed for late Flowers in *October* and *November*; alſo Brocoli-Seed ſhould be ſown towards the End of the Month, to come in after *Chriſtmaſs*. You may alſo plant out ſome Cabbages and *Savoys* for good. The Cucumbers and Melons in Frames ſhould be ſhaded in the Middle of the Day for two Hours from the Heat of the Sun; alſo thoſe in the Bell or Hand-Glaſſes may be ſet on forked Sticks two or three Inches high, to give the Plants free liberty to grow.

The Products of the Kitchen-Garden in this Month are Lettuce of all Kinds, Spinage, Cabbage, Peaſe and Beans, Collyflowers, Salleting of all ſorts, Aſparagus, young Carrots, Radiſhes, Purſlain, Kidney-Beans on Hot-beds; alſo Cucumbers, and ſome Melons at the End of the Month, with Artichokes.

JUNE.

Work proper to be done in the Kitchen-Garden in this Month.

CONtinue to hoe and thin your Crops of Carrots, Parſnips, Onions, *&c.* alſo draw up Earth after a Shower of Rain to your young Peaſe and Beans, and likewiſe to the Cabbage and Collyflower Plants. Continue to look over your early Collyflowers every Day, breaking down the Leaves over thoſe that ſhew their Flowers, which

will

will preſerve their Whiteneſs. Prick out your young Lettuces, and tie up ſuch of your *Coſs* Lettuces as are large enough, in order to blanch them. Tranſplant Cabbage and *Savoys* for Winter Uſe, which is beſt done betwixt Rows of Peaſe that will be cleared off the Ground in a little time, and they will take Root the ſooner for their being ſhaded by the Peaſe at firſt. You may yet ſlip Sage, Thyme, *&c.* but they will require to be ſhaded till they have taken Root. You may yet plant ſome Beans, and ſow ſome Peaſe in a moiſt Soil and open Situation, where they will ſometimes produce a tolerable Crop. You may ſtill continue to plant Kidney-beans alſo. Your Cucumbers and Melons may be laid down from under the Glaſſes, the Beginning of this Month; but if the Nights prove cold, or the Winds rough, they ſhould be cover'd with Mats to protect them from it. Sow ſome of the common Cabbage and brown *Dutch* Lettuces, to come late in the Autumn. You may, the Beginning of this Month, ſow ſome more Brocoli, to come in late in the Spring. Creſſes and Muſtard-Seed ſhould now be ſow'd in the Shade, the Sun being at this Seaſon too hot for it. At the End of this Month you may plant a ſecond Crop of Cellery into Trenches for blanching; alſo Endive into Drills in order to be whited. Turnips alſo ſhould be ſown on a moiſt piece of Ground.

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The Products of the Kitchen-Garden in this Month are Lettuce of all Kinds, with all ſorts of ſmall Sallet-Herbs ſown in the ſhade; alſo Peaſe and Beans in great Plenty, with Cabbages, Collyflowers, Turnips, Carrots, Artichokes, Cucumbers, Melons, Kidney-beans, and all ſorts of ſweet Herbs.

JULY.

Work proper to be done in the Kitchen-Garden in this Month.

TOwards the latter End of this Month ſhould be ſowed Spinage to ſtand the Winter, for the Uſe of the Winter and Spring. Alſo this is the proper Seaſon for ſowing of Carrots, Onions, Colworts; and, if your Situation be cold, Lettuce of the Cabbage and brown *Dutch* ſorts may be ſowed for to ſtand the Winter. You may yet, in the Beginning of the Month, ſow a Crop of the ſpeckled Dwarf Kidney-beans, which will ſometimes produce good Crops, and continue till the Froſt kills them. Turnips may alſo be ſown towards the End of the Month, if the Weather is moiſt, or there is a Likelihood of Rain in a ſhort time, otherwiſe it may be deferr'd till the Beginning of the next. You may ſtill tranſplant Cabbages, *Savoys*, Brocoli, Collyflowers for Winter and Spring Uſe. Your Melons and Cucumbers muſt be minded with Water pretty often, if the

the Weather is hot and dry, which will cauſe them to produce much Fruit. Cellery and Endive may ſtill be planted into Trenches for blanching, and the firſt Crops may have ſome Earth drawn to them, obſerving to do it when it is thoroughly dry, otherwiſe it will be apt to rot it. If the Tops of your Garlick, Rocambole and Shallot are wither'd, you ſhould dig 'em up and ſpread 'em to dry, afterwards preſerving them in a dry Room.

The Products of the Kitchen-Garden in this Month are Peaſe, Beans, Cabbage, Collyflowers, Kidney-beans, Artichokes, Turnips, Onions, Purſlain, Endive, Lettuce; with all ſorts of ſmall Salleting; as Creſſes, Muſtard, Turnip, Radiſh, &c. with Plenty of Cucumbers and Melons.

AUGUST.

Work proper to be done in the Kitchen-Garden in this Month.

THE Beginning of this Month ſhould be ſowed your early Kinds of Cabbage to ſtand the Winter; as the *Pontefract*, *Batterſea*, &c. Alſo you may ſow another Crop of Spinage, leſt that before ſowed ſhould be too forward. Alſo, if your Situation is warm and your Ground good, you may yet ſow Carrots, Onions, with all ſorts of Lettuces to ſtand the Winter. Continue to ſow Creſſes, Muſtard, &c. in ſhady Borders, for Salleting. Alſo in the Beginning of

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the Month ſhould be ſown your firſt Crop of Collyflowers to ſtand the Winter under Bell-Glaſſes. Alſo the ſecond Crop may be ſow'd towards the Middle of the Month for preſerving in Frames, or in Beds arch'd over with Sticks, and covered with Mats. You may ſtill continue to ſow Turnips till the Middle of this Month. Tranſplant Endive into Drills for blanching, and in a dry Day earth up the Cellery and Endive before planted. Your Melons that are full grown ſhould not be ſo plentifully ſupply'd with Water as whilſt growing, becauſe it would render them of a watery Taſte. If the Blades or Tops of your Onions are withered, they ſhould be pull'd up, and cutting off Part of the Tops with the ſmall Fibres, ſpread them abroad till dry, and after lay them thin in a dry Room.

The Products of the Kitchen-Garden in this Month are Peaſe, Beans, Kidney-Beans, Collyflowers, Cabbage, Melons and Cucumbers, Lettuces of all Kinds, with ſmall Salletting; as Creſſes, Muſtard, &c. with Purſlain, Naſturtian Flowers, Cellery, Endive, Carrots, Turnips, Artichokes and Onions, with Garlick, Shallots, &c.

SEPTEM-

SEPTEMBER.

Work proper to be done in the Kitchen-Garden in this Month.

TOWARDS the End of the Month, the Lettuces before ſown will be large enough to be prick'd out, which ſhould be on warm Banks or Borders under the Shelter of a Hedge or Wall, pretty thick, becauſe ſome of them may be kill'd by the Winter. You may alſo continue ſowing of all ſorts of Salletting. Earth up your Cellery and Endive when it is thoroughly dry, obſerving not to earth them ſo high as to bury the Hearts of the Plants, which will cauſe them to rot. Hoe down the Weeds amongſt your Carrots, Turnips, Spinage, *&c.* Tranſplant at the End of this Month Colworts to ſtand the Winter for the Uſe of the Spring; alſo prick out your early Cabbage-Plants; and the Beginning of the Month prick out your Collyflower-Plants on an old Cucumber-Bed, or ſome other rich warm Place; or, if they be backward, make a gentle Hot-Bed to prick them on, which will bring them forward. Tie up Chardoons in order to blanch them; make your Beds for Muſhrooms the Beginning of the Month. You may yet remove ſome Endive under warm Walls, to remain till the Spring before it is blanch'd.

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The Products of the Kitchen-Garden in this Month are Beans, Peaſe, Kidney-Beans, Cabbages, Savoys, Carrots, Parſnips, Turnips, Potatoes, Melons, Pickling Cucumbers, Artichokes, Muſhrooms, Radiſhes, Cabbage-Lettuces of ſeveral ſorts; alſo Creſſes, Rape, Radiſh, Muſtard, &c. for ſmall Sallетting; alſo Onions, Garlick, Rocambole, Shallot, Leeks, Beet, Skirrets and Scorzonera, &c.

OCTOBER.

Work proper to be done in the Kitchen-Garden in this Month.

THE Beginning of this Month plant of the early Kinds of Beans under warm Hedges or Walls, to ſtand the Winter for an early Crop; Hotſpur Peaſe may alſo be ſown at this Time under warm Walls. You may ſtill remove Lettuces into warm Beds or Borders, where they may endure the Winter. Ridge up your Ground betwixt your Artichokes, heaping it up pretty high round each Plant to preſerve them from the Froſt. The Hawm of the Aſparagus ſhould be cut off pretty cloſe to the Ground, hoeing the Weeds off the Beds, and burying them in the Alleys, throwing ſome of the Earth of the Alleys over the Beds; obſerving firſt to cover the Beds all over an Inch or two thick with ſome very rotten Dung. You may in this Month ſow

Radiſhes

Radiſhes in warm Situations to ſtand the Winter, for the Uſe of the Spring early; and ſmall Salletting muſt now be ſow'd on gentle Hot-Beds, and cover'd with Frames or Mats, the Weather being too cold for it. Make Hot-Beds alſo for Aſparagus; mind to keep clear from Weeds your Crops of Carrots, Spinage, Onions, &c. Towards the latter End of this Month, you may tranſplant your Colly-flower-Plants under your Bell-Glaſſes to ſtand the Winter; gentle Hot-Beds may alſo be made for raiſing up Mint, Tanzy, Sorrel, &c. Cellery, Endive and Chardoons may ſtill be earth'd up in dry Weather in order to blanch them.

The Products of the Kitchen-Garden in this Month are Carrots, Parſnips, Potatoes, Onions, Leeks, Garlick, Shallot, Rocambole, Beets, Spinage, Colworts, Cabbage, Savoy, Boorcole, Colly-flower; alſo ſome late Artichokes, Skirrets, Cellery, Endive, Scorzonera, Lettuce, with all ſorts of ſmall Salletting; as Creſſes, Rape, Muſtard, &c.

NOVEMBER.

Work proper to be done in the Kitchen-Garden in this Month.

THE Beginning or Middle of this Month may be planted a ſecond Crop of Beans and Peaſe, to ſucceed thoſe ſown the preceding

Month, or to ſtand if the others ſhould be kill'd by the Severity of the Winter, as it ſometimes happens when they are very forward. Your Beds of Aſparagus, that are yet undreſs'd for the Winter, ſhould not be any longer deferr'd; alſo the Artichokes, 'tis high Time they were done; alſo now is a good Seaſon for laying in Ridges any ſtiff Ground, that the Froſts, Snows, *&c.* of the Winter may meliorate it; alſo any Ground that wants to be enrich'd with Dung may be done at this Seaſon. You muſt alſo mind to give Air to your Collyflower-Plants at this Seaſon, when the Weather is mild, otherwiſe you will draw them up weak and ſpoil them. You may yet tranſplant Cabbages to ſtand for good, and Colworts to draw up in the Spring. Earth up your Cellery and Endive when it is dry, to whiten it. Your Coſs Lettuces that are ſheltered, either with Mats or Frames, muſt have a great deal of Air whenever the Weather is mild, otherwiſe they'll be drawn up weak, and good for nothing. Dig up your Carrots, Parſnips, Potatoes, *&c.* and lay 'em in Sand in a Houſe, to preſerve them for Winter Uſe. Keep your Onions, Carrots, *&c.* which were ſown in *Auguſt*, clear from Weeds, which, if ſuffered to grow, will rot them by keeping the Ground too moiſt. Continue to ſow all ſorts of Salletting, as Creſſes, Muſtard, Rape, Radiſh, Turnip, *&c.* and you may make Hot-Beds for Aſparagus.

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The Products of the Kitchen Garden in this Month are Carrots, Parſnips, Turnips, Onions, Shallots, Garlick, Rocambole, Leeks, Horſe-Radiſh, Spinage, Parſley, Beets, Potatoes; alſo in mild Seaſons ſome Collyflowers, with Plenty of Cabbage and Savoy, Cellery and Endive, with Lettuces of the common Cabbage, and brown *Dutch* Kinds; alſo Creſſes, Muſtard, Radiſh, *&c.* Alſo, the latter End of the Month, Aſparagus on Hot Beds made in the preceding Month, with young Mint, Sorrel, *&c.* on gentle Hot-Beds.

DECEMBER.

Work proper to be done in the Kitchen-Garden in this Month.

TRENCH up all ſuch Pieces of Ground as are vacant, that the froſty Weather may thereby penetrate into it, which will render it mellower, and more productive of a Crop the enſuing Summer; alſo ſuch Pieces of Ground as want to be enrich'd with Dung, this is a proper Time for doing it. Make Hot-Beds for Aſparagus to ſucceed thoſe made the laſt Month; pick off all the decay'd Leaves from your Collyflower-Plants that are in your Frames, *&c.* ſtirring the Surface of the Earth with your Hand, which will render it freſh and wholſome for the Plants, alſo obſerving to give a good deal of Air

in mild Weather, otherwiſe they will be drawn up weak, and ſpoil'd. Sow *Hotſpur* Peaſe, and *Lisbon* and *Sandwich* Beans; alſo Creſſes, Muſtard, Radiſh, *&c.* for young Salletting muſt be ſown on a gentle Hot-Bed.

The Products of the Kitchen-Garden in this Month are Carrots, Onions, Leeks, Garlick, Shallot, Rocambole, Skirrets, Scorzonera, Turnips, Parſnips, Potatoes, Spinage, Lettuce, with Creſſes, Muſtard, *&c.* on Hot-Beds; alſo Aſparagus on Hot-Beds, with Mint, Tanzy, Sorrel, *&c.*

PART II.

Containing a COLLECTION of RECEIPTS for dreſſing all Sorts of KITCHEN-STUFF, ſo as to afford a great Variety of cheap, healthful, and palatable Diſhes.

To which is added,

The PHYSICAL VIRTUES of every HERB and ROOT.

APPLES.

Apple Pancakes, or *Fritters.*

PARE and ſlice your Apples, and fry them in Butter; beat up twenty Eggs in a Quart of Cream; put in Ginger, Nutmeg, and Cinnamon beaten of each two Drams; powder'd Sugar ſix Ounces, pour the Batter on them, fry them, ſprinkle them with Roſe-Water, and duſt them with Sugar.

Apple Paſties to fry.

PARE and quarter Apples, and boil them in Sugar and Water, with a Stick of Cinnamon; when tender put in a little White Wine, the Juice of a Lemon, a Piece of freſh Butter, and a little Ambergriſe, or Orange-flower Water: ſtir all together, and when it is cold, put it in Puff-paſte, and fry them.

Pippin Tarts.

PARE two Oranges, boil and ſhred them; then pare, quarter, and core twenty Pippins, and boil them in as much Water as will juſt do; then put in half a Pound of Sugar and the Orange Peel ſhred, and the Juice: let all boil till it is pretty thick, let it cool, make Tarts, fill them, ſo bake them.

Pippin Pudding.

BOIL twelve Pippins tender, ſcrape them from the Core, and put in a Pint of Cream ſeaſon'd with Orange-flower Water and Sugar, and put Puff-paſte in your Diſh; bake it in a ſlack Oven, and grate Loaf Sugar over it.

To pickle *Codlings.*

YOUR Codlings muſt be green and near full grown; blanch them, that is, ſcald them in ſoft Water till the Skin peels off. Then make your Pickle with Vinegar, a Spoonful of Salt to each Quart, ſome Cloves of Garlick, a Quarter of an Ounce of Ginger ſlic'd, and as much whole Pepper; boil this with a little bit of Allum a Quarter of an Hour, and pour it on your Codlings; cover the Mouth of the Jar, with a Cloth, and let it ſtand by the Fire-ſide. Boil the Pickle again the next Day, and pour it over them as before, and ſo do till they are as green as you deſire; and when they are cold, ſtop them cloſe, and ſet them in a dry Place. Obſerve here, that in all Pickles, if they do not come to their fine green Colour preſently, by boiling the Pickle often at firſt; when they have ſtood about a Month, boil the Pickle again, and they will come to a good Colour, and they will keep longer and eat better when they are not brought to Colour too ſoon.

To ſtew *Apples.*

PARE them, ſlice them, and ſtew them with an equal Quantity of Water and Claret, enough to cover them; when they are tender, put in a Stick of Cinnamon, and a few Cloves

when they are almoſt enough; ſweeten them with Sugar, and maſh them to Pap; put in ſweet Butter, and ſerve them.

To pickle *Codlings* like *Mangoe*.

MAKE a Brine with Salt and Water ſtrong enough to bear an Egg; into which put half an hundred of full-grown, tho' not ripe Codlings; let them lie nine Days, changing the Pickle every other Day, then dry them, and carefully ſcoop out the Cores. Take out the Stalk ſo that you may fit it in again, and you may leave the Eye in if you don't put the Scoop through. In Place of the Core, fill it with Ginger ſliced and cut ſhort, a Clove of Garlick and whole Muſtard-Seed; ſtop it with the Pieces, and tie it up tight. Make your Pickle with as much White Wine Vinegar as will cover them, with ſlic'd Ginger, Cloves of Garlick, and whole Muſtard-Seed. Pour this Pickle boiling hot on them every other Day for a Fortnight or three Weeks. Stone Jarrs are beſt for all Pickles.

A Jelly of *Apples* and other Fruits.

CUT your Apples, and ſet them over the Fire with Water, and boil them till they turn to a Marmalade. Then ſtrain them through a Linen Cloth or Sieve, and to every Quart of Liquor

Liquor put three Quarters of a Pound of crack'd-boil'd Sugar; boil it all to a Degree between ſmooth and pearl'd, taking off the Scum as it riſes. If you would have the Jelly of a red Colour, add ſome red Wine, or prepar'd Cochineal, keeping it cover'd. After this Manner you may make your Jelly of Pears, Quinces, Currants, &c.

To preſerve *Golden Pippins.*

PARE your Pippins, and take out the Eyes and Stalks, and to every Pound put a Pound of fine Sugar, and a Pint of Spring-Water; cover them, and boil them eight or ten Minutes; then let them cool, and boil them as before, and repeat it till they are clear, and then cover them cloſe.

To dry *Apples* or *Pears* without Sugar.

WIPE them clean, and run a Bodkin in at the Head, and out at the Stalk, and put them in a flat Earthen Pot, and bake them, but not too much; you muſt tie double Papers over them that they may not ſcorch when they are bak'd. When they are cold, drain them from the Liquor, and lay them on Sieves with wide Holes, and dry them in a hot Stove, or an Oven.

An *Apple Tanſey.*

TAKE three or four Pippins or other Apples, pare them, and ſlice them in thin Slices, and fry them with Butter. Then take four Eggs, ſix Spoonfuls of Cream, a little Roſe-Water, Nutmeg and Sugar; beat all together, and pour it over the Apples. Let it fry a little till brown, and then turn it and let it fry till brown on that Side. Garniſh with Lemon, and ſtrew Sugar over it.

To make *Cyder.*

TAKE Pippins, Pearmains, Rennitings, *&c.* when they are ſo ripe, that upon ſhaking the Tree they will fall with tolerable Eaſe; bruiſe, or grind them very ſmall, and when they are come to a Maſh, put them into a Hair Bag, and ſqueeze them by Degrees, not over haſtily. Then put up the Liquor well ſtrain'd through a fine Hair-Sieve, into a Cask well ſeaſoned, and air'd with a light Rag dip'd in Brimſtone. Then maſh the Preſſings with a little warm Water, and add a fourth Part of it, when preſs'd out to the Cyder; and to make it work kindly, put a little Honey, three Whites of Eggs, and a little Flower together; put them into a fine Rag, and hang them by a String to the

Middle

Middle of the Cyder-Cask. Then put in pretty warm, about a Pint of new Ale Yeaſt; let it work and well purge itſelf from Droſs five or ſix Days; then draw it off from the Lees into ſmaller Casks, or into Bottles, as your Occaſion ſerves; if the latter, leave an Inch vacant from the Cork, leſt the Bottles fly or break; and if any ſuch Danger appears, which you may perceive by the finging of the Air through the porous Parts of the Corks, then it will be requiſite to open them to let out the fermenting Air. In Winter cover the Casks or Bottles warm, for fear of freezing or chilling; but in Summer place them as cool as you can, leſt the Heat make it ferment, ſo that it taint, become muſty, thick, or ropy: And that it may the better feed and keep its Body, put little Lumps of Sugar into it. Note, You muſt never mix Summer and Winter-Fruit together.

To make *Summer Cyder* for preſent Uſe.

TAKE Codlings, or other juicy Summer-Apples, not too ſweet; or if they are, allay them with ſharper; gather them not too ripe, but when they begin to turn, and lay them to ſweat in Hay or Straw for two or three Days; then quarter them, and take out the Cores and Kernels; then bruiſe and preſs them as the former. Boil ſome ſlic'd Codlings and ſlic'd Quinces

in fair Water, with a few Tops of Roſemary, and Blades of Mace; and maſh this Water with the Preſſings of the Apples; preſs it out as before, and mix a fourth Part with the Cyder; put it up, and add two Quarts of White or *Rheniſh* Wine to every twelve Gallons; purge it as the former, draw it off when ſettled, and keep it cool for preſent ſpending, for it will not keep longer than *September*. Some think the Cyder better, if the Apples are not cor'd.

To make *Apple Dumplings*.

PARE and core your Apples, and cut them in ſmall Pieces. Then pare and core a Quince, and with a large Grater grate it into your Apples; you muſt never ſlice in your Quince, for it is of a tough Nature, and will not boil under twice the Time that the Apples will. Then make a Puff-Paſte with Butter rub'd into Flower; roll your Paſte into the Sizes you would have your Dumplings; put your Apples in them, and then roll them up, and tie each in a Cloth well flower'd, and boil them. When they are enough, take them out of the Cloths, lay them in your Diſh, cut off the Tops of each Dumpling, and put in Butter and Sugar, ſtirring it in well, and then cover them with their Tops.

APRICOT.

An *Apricot Pudding.*

CODDLE ſix large Apricots very tender, break them ſmall, and ſweeten them to your Taſte. When they are cold, add ſix Eggs, but only two Whites, a little Cream; put it in Puff-Paſte, and bake it. You may thus make any Fruit Pudding.

Apricot Wine.

BOIL ſeven Quarts of Water and ſix Pounds of Sugar together; ſcum it, and put in twelve Pounds of Apricots ſton'd and par'd, which muſt boil till they are tender; then take them out, and they will be good to eat for the preſent, but will not keep long unleſs preſerv'd. Bottle the Liquor when it is cold, and in half a Year you may drink it; but it will come to more Perfection if you keep it longer. But if at a Week's End any Settlement is found in the Bottles, pour it off into freſh Bottles.

To preſerve *Apricots* in Jelly.

TO twenty-four Apricots ſton'd and par'd put a Pound and a half of Powder-Sugar; let them ſtand ſeven Hours, then boil them till they

they are tender and clear. If any of them are clear before the reſt, take them out, and put them in ſo that they may be all clear together, and let them ſtand till next Day. Then boil a Quart of ſtrong Codling Jelly, and two Pounds of Sugar together; make the Apricots ſcalding hot, pour the Jelly over them, and boil them till the Apricots riſe in the Jelly. You may put them in Pots or Glaſſes, and cover them down with white Papers.

To preſerve green *Apricots*.

GET your Apricots before the Stones are hard, wet them, lay them on a coarſe Cloth, put to them three or four Handfuls of Salt, rub them till they are ſmooth, and then throw them into ſcalding Water. Set them on the Fire till they almoſt boil, then take them off, and let them ſtand till almoſt cold. Repeat this two or three times, then cover them cloſe, and when they look green, boil them till tender. Then take their Weight in Sugar, and to every Pound put half a Pint of Water, and make a Syrup. Let it ſtand till near cold, then put in your Apricots, and boil them till they are clear. Warm the Syrup every Day till 'tis pretty thick.

To dry *Apricots.*

PARE and ſtone twenty-four Apricots, and cover them with two Pounds of Powder-Sugar, and let them lie till the Sugar is almoſt diſſolved; then boil them, and as they grow tender, take them out, and put them on an Earthen Plate till they are all enough; after which put in thoſe you took out firſt, and let them boil a little together; put a Paper cloſe to them, and let them ſtand a Day or two. Then make them very hot, but not to the Degree of boiling, and put the Paper as before, and let them ſtand two Days. Then put them on Earthen Plates in a Stove, with as little Syrup as poſſible; turn them daily till they are dry, ſcrape off the Syrup as you turn them; put Paper cloſe to them, and lay them up before they are too dry.

Marmalade of *Apricots.*

TAKE the Apricots when of a pale yellow, pare them, and to a Pound of Apricots put three Quarters of a Pound of fine Sugar; but you muſt cut your Apricots in halves. Take out the Stones, ſlice them thin, beat your Sugar, and put it into your Preſerving-Pan with your ſlic'd Apricots, and four Spoonful of Water; boil and ſcum them, and when they are tender, put them in Glaſſes.

ARTI-

ARTICHOKE.

Receipts for dreſſing *Artichokes.*

A Fricaſſy of *Artichokes.*

SCRAPE the Bottoms clean, then cut them in large Dice, and boil them, but not too ſoft; then ſtove them in a little Cream, ſeaſon'd with Salt, Pepper, and Nutmeg; thicken it with the Yolks of four Eggs and melted Butter, and ſerve it up.

Artichoke Bottoms with *Cream.*

BOIL your Artichoke Bottoms in Water, then toſs them up in a Stew-pan with Butter, Cream, and a Bunch of Chives and Parſley; thicken it with the Yolk of an Egg, and add a little Salt and Nutmeg; ſo ſerve it.

Artichokes with White Sauce.

BOIL young Artichokes in Water and Salt, then toſs up the Bottoms with Butter and Parſley, ſeaſon'd with Salt and white Pepper. Let your Sauce be Yolk of Eggs, with a little Gravy and Vinegar.

An

An *Artichoke Pye.*

TAKE the Bottoms of eight Artichokes, boil'd and ſlic'd, ſeaſon them with ſweet Spice mix'd with the Marrow of three Bones, and a few Goosberries or Grapes; on theſe lay Yolks of hard Eggs, Mace, Citron and Dates; cover all with Butter; bake it, and when done, pour in hot Wine.

To boil *Artichokes.*

WHEN you boil Artichokes, don't put them in cold Water, as is very often done, but put them in when the Water boils; keep it boiling, and they will be ready in little more than half an Hour.

Several Ways of keeping *Artichokes.*

BOIL as much Water with Salt as you judge neceſſary for your Quantity of Artichokes. When boil'd, let it ſtand till the Salt is ſettled, then put it in the Veſſel you intend to keep your Artichokes. Blanch your Artichokes in boiling Water, till you can take out the Chokes; then waſh them till you are ſure they are clean, and put them in the Pickle, pouring Oil or Butter on the Top to keep out the Air, and cover it very cloſe

close for the same Purpose. When you use them, steep them in fresh Water to take away the Salt.

To keep *Artichokes* dry.

BLANCH them, and take out the Chokes as before, drain them, and bake them till they are dry. Before you use them steep them two Days in luke-warm Water. In blanching them off, put in the Water a little Verjuce, Salt, and Butter.

To keep *Artichokes* dry another Way.

CUT off the Leaves and the Chokes, and put the Bottoms in Water. When you take them out of the Water, throw them into Flower, and cover them all over with it. Then range them one by one on a Hurdle, and dry them in an Oven. Before you use them let them soak a Day and a Night in Water, then boil them as you do other Artichokes.

To pickle *Artichokes*.

TAKE out the Bottoms, and boil them about three Parts. Make a Pickle with Vinegar and Spices, boil it, and when cold put in your Bottoms, cover them close, and keep them all the Year.

ASPA-

ASPARAGUS.

A White *Ragoo* of *Aſparagus.*

CUT the Heads of your Aſparagus and blanch them, then fry them with a little Butter and Flower; moiſten them with Broth, and ſeaſon them with Salt and Pepper, and let them ſtew. Thicken them with Yolks of Eggs diluted with Broth, and a little Nutmeg. You may uſe this Ragoo under larded Collops, or other Meat.

Another.] Cut your Heads as before, blanch them, and ſtew them with ſome Cullis over a ſlow Fire. When it has ſtew'd enough, put in a bit of Butter dipt in Flower, and ſtir it now and then, pour in a little Vinegar, and ſerve it hot. This may be uſed with Fowls or other Meats.

Aſparagus with *Cream.*

CUT the green Part of your Aſparagus in Pieces an Inch long, blanch them a little in boiling Water, and toſs them up in a Stew-pan with Butter or Lard: But take Care they are not too fat. Put to them ſome Cream, a Bunch of Pot-herbs, and ſeaſon them moderately. Before you ſerve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar; and ſo ſerve it.

Aſparagus with *Butter.*

BOIL them in Water and Salt; when they are enough, drain them, lay them in your Diſh, and let your Sauce be Butter, Salt, Vinegar and Pepper, with the Yolk of an Egg to thicken it; ſtir the Sauce till ready, then pour it on your Aſparagus, and ſerve it.

Aſparagus with *Gravy.*

CUT your Aſparagus in Pieces as before, and toſs them up with Lard, Parſly, Chervil cut ſmall, and a whole Leek, which you muſt remember to take out when done; ſeaſon with Salt, Pepper and Nutmeg, and ſet them ſimmering in a Stew pan with Broth. When they are enough, take the Fat off, pour over them Mutton-Gravy, and ſqueeze on them the Juice of a Lemon.

An *Amulet* of *Aſparagus.*

CUT and blanch your Aſparagus in ſmall Pieces, and fry them in Butter with Parſley and Chibbol. Then pour ſome Cream over them, and having ſeaſon'd them, boil them. Then make an Amulet of Eggs, Cream and Salt; when it is enough dreſs it on a Diſh, and having thickened it with Yolks of Eggs, pour it on the Amulet, and ſerve it.

To preſerve *Aſparagus.*

CUT off thoſe Parts of the Aſparagus that are not eatable, and boil the reſt in Butter and Salt. Then put them in fair Water; and when they have lain till they are cold, drain them, and put them in a Veſſel, without breaking them, with Salt, Cloves, ſlic'd Lemon, and as much Water as Vinegar. Lay a Napkin over them in the Veſſel, and cover it with melted Butter to keep them; and when you would uſe them, dreſs them in the ſame Manner you do thoſe that are newly gather'd.

To pickle *Aſparagus.*

CUT off the white Ends, ſcrape the green ones, dry them, and lay them in a broad Pan; throw over them Salt, and a few Cloves and Mace. Then cover them with White Wine Vinegar, and let 'em lie nine Days; then put the Pickle in a Kettle and boil it. Put your Aſparagus into it, ſtow them cloſe, and let them ſtand a little. Then ſet them over the Fire till they are green, but don't boil them ſoft. Then put them in a Pan that they may lie at Length, tie them down cloſe, and keep them for Uſe.

BEANS.

BEANS.

To make an *Amulet* of *Green Beans.*

FIRST blanch your Beans, then fry them in Butter with ſome Parſley and Chibbol. Then put in ſome Cream, ſeaſon them, and let them boil over a gentle Fire. Then make an Amulet with new-laid Eggs and Cream, and ſalted with Diſcretion. When it is enough, dreſs it on a Diſh, thicken the Beans with one or two Yolks, and turn them on your Amulet.

Amulet of the like Nature may be made with Green Peaſe, Truffles, Muſhrooms, Aſparagus, Spinage, Sorrel, Artichoke Bottoms, *&c.* all being firſt cut in ſmall Pieces, or ſhred fine.

To make *Bean Tanſey*, both ſavoury and ſweet.

BLANCH your Beans, and beat them in a Mortar; for the ſavoury Way ſeaſon them with Pepper, Salt, Cloves, and Mace; then put in the Yolks of ſix Eggs, and a Quartern of Butter. Butter your Pan, and bake it, as you'd do a Tanſey, and ſtick Slices of fryed Bacon a-top. The ſweet Way is with Beans, Biskets, Sugar, Sack, and Cream, and eight Yolks of Eggs; to bake it, and ſtick on the Top Orange and Lemon Peel candy'd.

Bean

Bean Tart.

BOIL and blanch Green Beans, then make Puff-paſte and put into Petty-pans. Put in a Layer of Beans and a Layer of Sweetmeats, with Sugar between each Layer. Then cover them, and make a Hole on the Top; put in a Quarter of a Pint of Lemon-Juice, ſome Marrow ſeaſon'd with Salt, Nutmeg, Cloves, Mace. When bak'd, put in a little White Wine thickened with the Yolk of an Egg and Butter into each Tart.

BEETS.

To fry the Roots of *Red Beets.*

WASH your Beet-roots, and lay them in an Earthen glaz'd Pan, bake them in an Oven, and then peel the Skin off them: After this is done, ſlit them from the Top to the Tail, and cut them in the Shape of a Fiſh call'd a Soal, about the Thickneſs of the third Part of an Inch. Dip theſe in a thick Batter, made of White Wine, fine Flower, ſweet Cream, Eggs, Pepper, Salt, and Cloves beaten, and all well mix'd. As you dip every Beet-root in this Batter, ſtrew them over thick with fine Flower mix'd with grated Bread, and Parſley ſhred ſmall, and then fry them in Lard. When they are enough, let them dry, and ſerve them with a Garniſh of Lemon. Theſe

like-

likewiſe may be put about ſtew'd Carps, Tench, and roaſted Jacks, by way of Garniſh.

To make the *Crimſon Biſcuit* of Red *Beet-roots*.

TAKE the Roots of Red Beets, boil them tender, clean them, and beat them in a Mortar with as much Sugar, finely ſifted, ſome Butter, the Yolks of hard Eggs, a little Flower, ſome Spice finely beaten, and ſome Orange Flower-Water, and a little Lemon-Juice. When they are well mix'd, and reduc'd to Paſte, make them into Cakes, and dry them in an Oven.

CABBAGE.

A *Ragoo* of *Cabbage*.

DIVIDE a Cabbage in the Middle, and blanch it in hot Water; ſqueeze it, and tie it round with Pack-thread, and then ſtew it. When it is ſtew'd, drain it, untie it, and cut it into little Slices into a Sauce-pan; and let it ſimmer over the Fire, with ſome Cullis of Veal and Ham to thicken it. It may be eaten with all Meats boil'd, roaſt, or ſtew'd.

To force a *Cabbage* whole.

PARBOIL a large White Cabbage, then take it out, and cool it; when cold, cut out the Heart as big as your Fiſt, and fill up the Hole

Hole with forced Meat made of Sweetbreads, Marrow, Eggs, Crumbs of Bread, Pepper, Salt, Nutmeg, Thyme, and Parſley; ſtew it in Gravy an Hour, and ſend it whole to Table; thicken your Sauce, and pour it all over, and garniſh with ſlices of Ham or Bacon.

To farce a *Cabbage*.

BLANCH a Cabbage in Water, drain it, and open it carefully that the Leaves be not broken, but hang one to another; ſpread them, and in the Middle put a Farce made of Veal, blanch'd Bacon, the Fleſh of Fowls, Fat of Ham, haſh'd Muſhrooms, and Truffles, Chives, Parſley, and a Clove of Garlick; ſeaſon it with Spices and Pot-herbs, grated Bread, two whole Eggs, and the Yolks of two more; ſhread all very ſmall and pound them in a Mortar. Fill the Cabbage with this Farce, cloſe up the Leaves, and tie it round with Packthread. Then put into a Stewpan ſome Slices of Veal well beaten, with half a Spoonful of Flower, and then put in your Cabbage, and let them take Colour together. When it is brown, put in ſome Broth, and ſeaſon them with fine Herbs and Slices of Onions, and pour over it a Ragoo of Muſhrooms, or any other of the like ſort; then ſerve it up.

You may alſo farce a Cabbage Meagre with the Fleſh of Fiſh and other Garniſhings, as you farce a Carp, Pike, or other Fiſh.

Another Way to farce a *Cabbage*.

TAKE the large Blades of Cabbage, and ſcald them; then make a forc'd Meat of fat Bacon, Veal, boil'd Cabbage, the Yolks of two or three Eggs, Salt, Pepper, grated Bread, and grated Cheeſe. Incloſe all theſe in the Cabbage, and ſtew them in Broth; garniſh it with raſp'd Cheeſe, and ſerve it up.

To ſtew *Red Cabbage*.

CUT your Cabbage very fine, and ſtew it with Gravy, Sauſages and Ham, and ſeaſon it with Pepper and Salt. Before you ſerve it, put in a little Elder-Vinegar, and mix it well together.

A *Cabbage Pudding*.

CHOP two Pound of lean Veal with as much Beef Suet, beat it in a Mortar with half a Cabbage ſcalded; ſeaſon it with Mace, Nutmeg, Pepper, Salt, green Goosberries, Grapes or Barberries, according to the Time of the Year. In Winter put in a little Verjuice, beat all together with four or five Yolks of Eggs, and

then wrap it up in green Cabbage-Leaves, tie a Cloth over it, boil it an Hour, and melt Butter for Sauce.

Another Way.] Shread a Pound of lean Veal and four Pound of Suet, with Salt, Pepper, and four grated Nutmegs; then take a Cabbage half boil'd, beat about 12 Eggs, and mix all together like a Pudding; then put it in a Cloth and boil it.

To pickle *Cabbage*.

YOU may either cut them in Quarters, or ſhave them in long Slices; ſcald them about four Minutes in Water and Salt, then take them out and let them cool. Boil up ſome Vinegar with Spices: When 'tis boiled and ſcumm'd, let it ſtand till cold; then put in your Cabbage, cover it directly, and it will keep white. You may pickle red Cabbage in this Manner.

Cabbage with boil'd Fowls.

PEEL off the Out-leaves of your Cabbage, and cut off the Top, ſcope out the Inſide, and fill the Vacancy with forc'd Meat; put on the Top, and tie it up with a Cloth. When 'tis enough, lay it in your Diſh between two boiled Fowls, and pour melted Butter into it.

COLLYFLOWERS.

A *Ragoo* of *Collyflowers.*

WHEN you have pick'd and clean'd the Collyflowers, boil them, but not too tender; and then take them out and let them drain, put them in a Saucepan, with thin Cullis of Veal and Ham. After it has ſimmer'd awhile, ſet it over a briſker Fire; then put in a Bit of Butter work'd up with a little Flower, and a few Drops of Vinegar, and ſo ſerve it up.

Collyflowers with Butter.

BOIL your Collyflowers in Water and Salt, with two or three Cloves; then drain them and lay them in your Diſh. For your Sauce, knead ſome Butter with Flower, and melt it with Salt, white Pepper, Nutmeg, Vinegar, and Slices of Lemon, and pour it on your Collyflower.

Collyflowers with Gravy.

PUT a Lump of Butter, a little Flower, Salt, and two or three Slices of fat Bacon into a Boiler half full of Water, and when it boils put in your Collyflowers. When they are half boil'd, drain them and put them into a Stewpan, cover them with Cullis of Veal and Gammon

of

of Bacon, and let them ſimmer; then take a Bit of Butter, knead it with Flower, and put it in the Stewpan, ſtirring it till the Butter is melted; then add a little Vinegar, and ſerve them.

Collyflowers ſweet.

BOIL the Bottoms tender in Milk, and put to them a little Mace and Salt; ſerve them on carved Sippets, the Yolk of an Egg or two, boil'd Raiſins of the Sun, beaten Butter and Sugar.

To pickle *Collyflowers*.

CUT the whiteſt and cloſeſt Collyflowers before they are brown, in Pieces the Length of your Finger from the Stalks, and boil them in a Cloth in Milk and Water, not till they are tender; then take them out and let them cool. Make your Pickle with white Wine Vinegar and ſuch Spices as you like, and boil it When 'tis cold put in your Collyflowers: In three or four Days they will be fit for uſe.

CARROTS.

To make *Carrot* Puddings.

SCrape your Carrots clean, and grate them; to half a Pound of Carrots put a Pound of grated Bread, a Nutmeg, a little Cinnamon, Salt,

half a Pound of Sugar, half a Pint of Sack, eight Eggs, a Pound of melted Butter, as much Cream as will mix it together; ſtir it and beat it up well, then ſheet a Diſh with Puff Paſte and ſend it to the Oven.

Another Way.] Boil a large Carrot tender, let it cool, and paſs it through a Sieve very fine; put to it half a Pound of melted Butter, beaten with eight Yolks and four Whites of Eggs, three Spoonfuls of Sack, one of Orange flower Water, half a Pint of Cream, a Nutmeg, Bread grated, and a little Salt. Make it of a moderate Thickneſs, and give it the ſame Baking as a Cuſtard.

Another Way.] Let two Carrots be three quarters boil'd; then ſhread them ſmall and mix with an equal Quantity of grated Bread a Pound of Beef Suet ſhread ſmall, ſome Cream, ſix Eggs, half a Nutmeg, and Sugar and Salt. Either boil or bake it; if boil'd, ſauce it with Butter, Lime-Juice and Sugar.

CELLERY.

A *Ragoo* of *Cellery.*

BOIL your Cellery, ſqueeze it, and then put it into a Saucepan with ſome thin Cullis of Veal and Ham, and let it ſimmer over the Fire. When it is enough, put in a Bit of Butter as big as a Walnut, work'd up with a little Flower, and a Drop of Vinegar, and then ſerve it up.

To

To ſtew *Cellery*.

BOIL it, and then put it in cold Water; then drain it, and ſqueeze it well, and put it in your Saucepan with ſome Butter, a little Flower, Bacon, Cloves, and Mace; juſt cover it with Veal Broth, a little Salt and Pepper. When it is boiled as thick as Cream, pour over it a little drawn Butter, and ſhake it till it ſticks together like a Fricaſſey. Then ſlide it it into your Diſh, firſt taking out the Bacon, Cloves, and Mace. Garniſh with ſmall Toaſts of Bread.

Cellery with Cream.

TIE up your Bunches and boil them tender; then cut them into Bits three Inches long, then put to them half a Pint of Cream, four Yolks of Eggs, a little Butter, and ſeaſon it with Salt. Shake it together and ſerve it.

To pickle *Cellery*.

PICK it two Inches in Length, ſet them off, and let them cool; put your Pickle in cold, and it will do as for Cabbage, which ſee.

To fry *Cellery*.

BOIL it half an Hour, and let it cool; then make a Batter with *Rheniſh* Wine, the Yolks of Eggs, and a little Flower and

Salt; dip every Head in, and fry them with clarify'd Butter, and melted Butter for Sauce.

CHARDOONS.

Chardoons fried and butter'd.

THEY are a wild Thiſtle that grows in every Ditch or Hedge. You muſt cut them about ten Inches; ſtring them, tie them up twenty in a Bundle, and boil them like Aſparagus: Or you may cut them in ſmall Bits and boil them as Peaſe, and toſs them up with Pepper, Salt, and melted Butter.

Chardoons butter'd.

BLANCH your Chardoons, and cut out the Strings, and leave them two Inches long; then boil them in Salt and Water with a little fat Bacon or Butter. When tender, ſtrain them, and toſs them up with melted Butter, Pepper, and Salt.

Chardoons with *Cheeſe.*

CUT them in Bits an Inch long, after they are ſtring'd. Then ſtove them in Gravy till tender, ſeaſon them with Pepper and Salt, and ſqueeze in an Orange; thicken it with Butter brown'd with Flower. Put it in your Diſh, and cover

cover it all over with grated *Parmeſan*, or *Cheſhire* Cheeſe, and then brown it all over with a hot Cheeſe-Iron, and ſerve it up.

Another Way to dreſs *Chardoons*.

PICK them, cut them in Bits and waſh them; blanch them in Water with a little Salt, Slices of Lemon, Beef-ſuet, and Lards of Bacon. Drain them, and put them in a Stewpan, with Gravy, Marrow, a Bunch of ſweet Herbs, and a little grated Cheſe; then ſeaſon and ſtew them. When they are tender, take off the Fat, brown them with a hot Fire-ſhovel, put a little Vinegar to them, and ſerve them.

CHERRIES.

Cherry-Wine.

PICK and ſtone your Cherries; then ſtrain them well, and to every Gallon of Juice put two Pounds of Sugar, ſtirring it well together; then put it in your Cask, and let it work. When done working, ſtop it up for two Months, then bottle it, and keep it ſix Weeks before you uſe it.

Cherry-Brandy.

THIS is uſually made with black Cherries, by filling Bottles or Casks half full with them, and almoſt filling them up with Brandy;

ſhaking it ſometimes, and in a Month's Time you may drink it. To give it a fine Flavour, you may put Sugar and Raſpberries in the Bottles or Casks.

To preſerve *Cherries Liquid*.

CUT off part of their Stalks, and ſlip them in a Pan of Sugar boiled to the blown Degree; give them ten or twelve covered Boilings, ſet them by till next Day, then drain them, and put them into Sugar boil'd till 'tis pearled. Then add ſome Syrup of Currants of the ſame Quality, to give them a Colour.

To dry *Cherries*.

STONE your Cherries, and put them in a preſerving Pan, with a little Water; juſt ſcald them, and take them out and dry them. Then put them in the Pan again in Layers, ſtrewing fine Sugar between every Layer, to the Quantity of a Pound to five Pounds of Cherries. Set them on the Fire and make them ſcalding hot two or three times; then drain them from this Syrup, and lay them ſingly to dry in the Sun or in a Stove. When dry throw them in Water, and take them out directly and dry them with a Cloth. Set them again in the Sun or Stove, and then keep them in a dry Place.

To

To preſerve *Cherries.*

PICK them and ſtone them, and to every Pound put a quarter of a Pint of the Juice of white Currants (firſt paſs'd through a Jelly Bag) and the Weight of both Liquor and Cherries of double refin'd Sugar; ſift the Sugar, and ſprinkle it as you put them in the Preſerving-pan, which you muſt boil and ſcum, till the Cherries look clear; then put them into Glaſſes.

To make *Marmalade* of *Cherries.*

TAKE four Pounds of Cherries without Stones, and a Quart of the Juice of Currants; put them in a Preſerving-pan, and ſet them over the Fire to dry away the wateriſh Part; then maſh them, and take three Pounds of Sugar boiled to the ſecond Degree; put the Cherries to it, and ſet it on the Fire, and let it boil till it comes to a Body; then put it into flat Pots or Glaſſes. When cold, cover it with wetted Papers, and tie them over with dry Papers.

CLARY.

A Clary Amulet.

SCALD your Clary, chop it ſmall, beat it up with eight Eggs, and ſeaſon it with a chopp'd Shalot, Pepper and Salt; then fry it

quick as you do a Pancake, ſqueeze a *Seville* Orange over it, and ſerve it.

Clary fried with *Eggs*.

WHEN your Clary is waſh'd, pick'd, and dried with a Cloth, beat up the Yolks of ſix Eggs with a little Flower and Salt; make the Batter light, and dip in every Leaf, and fry them ſingly.

Clary and *Eggs* another Way.

BEAT eight or ten Eggs well in a Porringer; then take ſome Clary-Leaves, and chop them ſmall, add a little Pepper and Salt and ſome Onions chop'd ſmall. This Mixture muſt be fried in Hog's Lard or Hog's Seam, and ſerve it with Slices of Lemon.

CUCUMBERS.

To force *Cucumbers*.

PARE your Cucumbers, core out the Seed, and then force them with light Force-meat, and ſtove them in Broth or Gravy. When they are tender, cut two in Slices, and let the other be whole; ſqueeze in a Lemon, and then ſerve them.

A

A *Regalia* of *Cucumbers.*

SLICE twelve Cucumbers, put them in a Cloth, beat and ſqueeze them dry, flower and fry them brown; and then add half a Gill of Claret, a little Gravy, and ſome Salt, Pepper, Cloves, Mace, Nutmeg, and Butter work'd in Flower; toſs them up together, and ſerve them.

To ſtew *Cucumbers.*

PARE them, core out the Seed, and cut them in Slices, and fry them brown with an Onion. Put in ſome Gravy and Elder-Vinegar, and ſeaſon it with Pepper and Salt, then ſerve it. You may uſe this under Mutton or roaſt Beef.

To farce *Cucumbers.*

CUT off one End of your Cucumbers, and then pare and core them, and prepare the following Farce for them: Take the Hearts of ſome Cabbage-Lettuce ſtew'd tender in Salt and Water, drain them, and put to them ſome Onions, a little Parſley that has been boiled tender, a Muſhroom pickled, Pepper, Salt, and fat Bacon; chop all together very fine, with the Yolk of one or two Eggs, according to the

Quantity. Then ſtuff your Cucumbers, and tie up the Ends that were cut off with Packthread, and ſtew them till they are tender in Salt and Water; then drain them, flower them, and fry them brown in Hog's Lard, and drain them again; then untie them, lay them in your Diſh, and pour over them the following Sauce; *viz.* Take Gravy well ſeaſon'd, and as much Claret; boil them together with ſome Lemon-Peel, and All-ſpice, thicken'd with burnt Butter.

To pickle *Cucumbers.*

WIPE your Cucumbers clean, and then make a Brine with Water and Salt, that will bear an Egg; put them into it, and let them lie twelve Hours. Then take them out, wipe them dry, and in the Veſſel you deſign to keep them, put a Layer of Dill, long Pepper, and Mace; then a Layer of Cucumbers, and ſo proceed till you have laid them all in. Boil as much Vinegar as will cover them, and pour it over them hot, and cover it cloſe for two Days. Then pour out the Vinegar, boil it again, ſcum it, and pour it on them again. When you have done ſo three or four times, put in a Piece of Allum, and ſtop them cloſe for uſe.

To pickle *Cucumbers* in Slices.

SLICE them in Slices about half a Quarter of an Inch thick, put them in a Pan with ſmall whole Onions peeled; let them lie twenty-four Hours, then drain them. Boil your Quantity of Vinegar with Spice, put the Cucumbers in a Jarr, and pour the Pickle boiling hot upon them: Stop them directly, and let them ſtand two Days, then boil the Pickle as before, till they are green.

To preſerve green *Cucumbers*.

RUB *Gerkin* Cucumbers clean, and ſcald them in Water. Take their Weight of fine Sugar, and a Quarter of a Pint of Spring Water to every Pound, and boil it to a Syrup; then put in the Cucumbers, and let them boil gently. Repeat this two or three Days, till they are tender and clear, then put them in Glaſſes.

CURRANTS.

To pickle *Currants* for preſent Uſe.

YOUR Currants may be either red or white as you like, but don't let them be quite ripe. Give them a Warm in white Wine Vinegar, with as much Sugar as you like; and keep them well covered wih Liquor. Clove-July-Flowers may be done ſo.

Currant Cream.

BRUISE ripe Currants in boiled Cream, ſtrain them through a Sieve, add Sugar and Cinnamon, and ſo ſerve it up. So you may do Raſpberries or Strawberries.

Currant Wine.

TAKE your Currants either red or white, when full ripe; bruiſe them and ſtrain out the Liquor into a Tub, and to the Juice put an equal Quantity of coarſe Sugar, and one fourth Part of Water; ſtir it well together, and then put it up in your Cask. When you perceive it is pretty fine, bottle it, and let it ſtand about eight Weeks, and it will prove a delicious rich Wine, tranſparent, and of a full Body. The longer it is kept, the more Vinous it will be.

To preſerve *Currants.*

PUT a Layer of Currants and a Layer of Sugar in a flat-bottom'd Pan; boil them till the Syrup is pretty thick, ſcum them as they boil, then take them off, and let them be cold before you put them in your Glaſſes, which muſt then be cloſe ſtopt.

To

To make Jelly of *Currants.*

TAKE the Currants, and ſtrip them into your Preſerving-pan, and to a Gallon of Currants put a Pint of Water; ſet them on the Fire and boil them; then ſtrain them through a Bag, and let it ſettle. Then put a Pound of fine powder'd Sugar to every Pint of Juice, and boil them together to a Jelly, which you may know by ſetting ſome in a Spoon. Then put it into Pots or Glaſſes; when cold, paper them over with wetted Papers, and tie them over with other Papers. In this manner make Jellies of Cherries, Raſpberries *&c.*

ENDIVE.

A *Ragoo* of *Endive.*

GET the beſt White Endive; pick it, and blanch it in boiling Water; then ſqueeze it and mince it a little. Then put it in a Stew-pan moiſten'd with Cullis of Veal and Ham, ſtew it on a ſlow Fire, and then ſerve it. You may do this for all Meats with which Endive is uſed.

Another.] Prepare your Endive as before, but when it is minc'd, fry it with Butter, and then moiſten it with Broth inſtead of Cullis. When it is reliſhing, thicken it with Yolks of Eggs and Cream.

Cream. You may uſe this with larded Collops, Veal Cuttlets, and Fillets of any Meats.

GOOSBERRIES.

Goosberry Tanzey.

PICK a Quart of green Goosberries, and boil them in half a Pound of Butter, till they are well coddled. Then pour into them the Yolks of ſixteen Eggs well beaten with half a Point of Cream. Sweeten to your Taſte with Sugar, then boil it as you would a Tanzey; and when baked, ſtrew over it Roſe-water and Sugar.

To keep *Goosberries* for *Tarts.*

PUT your Goosberries before they are ripe into wide-mouth'd Bottles, cork them cloſe, and ſet them in a ſlow Oven, till they are tender and crack'd; then take them out and pitch the Corks.

Goosberry Fool.

WHEN you have pick'd a Quart of Goſeberries, ſcald them in Water till tender, maſh them in it, and then boil them with three Pounds of Sugar till 'tis pretty thick, and put to 'em a Pint and half of Cream, and the Yolks of eight Eggs. Stir them well together over a ſlow Fire; when 'tis enough, put it in your Diſh, let it cool, and then eat it.

Goosberry

Goosberry Cream.

COVER two Quarts of Goosberries with Water, let them boil to Mash, and run them through a Sieve with a Spoon. To a Quart of the Pulp put six Eggs well beaten. When the Pulp is hot, put in an Ounce of fresh Butter, sweeten it with Sugar to your Taste, and put in your Eggs; stir them over a gentle Fire till they grow thick, then set it by, and when 'tis almost cold, put into it two Spoons-full of the Juice of Spinage, and a Spoon-full of Orange-flower Water or Sack. Stir it well together, and put it in your Basons; and when 'tis quite cold serve it. Some only mash them without Straining.

Goosberry Brandy.

FILL Bottles, or a Cask half full of Goosberries, and fill them almost up with Brandy, in a Month's Time you may drink it. It will make the Brandy very delicious; and to have it dulcified, and give it a fine Flavour, put in some Sugar with Raspberries.

To preserve green *Goosberries* Liquid.

SLIT your Goosberries, and take out the Grains; put them in Water, and set them over the Fire. When they rise to the Top, take them

them off, and let them ſtand till they are cool. Then put them in freſh Water, and ſet them over the Fire till they recover their green Colour and are ſoft. Then take 'em off, cool them in freſh Water; drain them, and put them in Sugar paſs'd through a Straining-Bag. Then give them fourteen or fifteen Boilings, that they may imbibe the Sugar, and ſtand till next Day. Then drain them, and ſlip them into Syrup boil'd to the pearl'd Degree, and let them have four or five Boilings, and they are done.

Goosberry Wine.

TO every four Pound of Goosberries put a Pound and a Quarter of Sugar, and a Quart of Spring Water; bruiſe the Goosberries, and let them ſtand in the Water twenty-four Hours, ſtirring them often. Then preſs out the Liquor into a proper Veſſel, that it may ferment; and when it has done, ſtop it up, and let it ſtand about a Month. Then rack it into another Veſſel for five or ſix Weeks longer; after which bottle it off, and put a ſmall Lump of Sugar into each Bottle; cork them well, and then let them ſtand about a Quarter of a Year before you drink them.

Goosberry

Goosberry Jam.

YOUR Goosberries muſt be full ripe, yet look green; pick them, and to a Pound put three Quarters of a Pound of fine Sugar, and half a Pint of Water. Boil them till clear and tender, then put them in Pots.

KIDNEY-BEANS.

To pickle *Kidney-Beans.*

TAKE them when young, cut off both Ends, put them into Vinegar, with Salt, whole Pepper and Ginger, and let them lie nine Days. Then boil your Pickle in a Kettle; put in the Beans, and juſt let them have a Boil. Then take them off, ſtove them down cloſe, and ſet them by: Then ſet them on again, and ſo do five or ſix times, till they are quite green. Then put them in an Earthen Pot, tie it down cloſe with Leather, and they will keep all the Year. You may do Purſlain Stalks, Cucumbers, &c. in the ſame Manner. If they change Colour, boil up the Pickle, and pour it over them boiling hot.

Another Way.] Let them lie a Month in Brine, then drain them. Make your Pickle of the beſt White-Wine Vinegar, a Handfull of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace, and

and three Raſes of Ginger; boil all together, pour it to the Beans boiling hot, keep them down cloſe two Days, and then green them over the Fire in their Pickle; ſtove them down cloſe, and when cold, cover them with a wet Bladder and Leather.

LETTUCE.

A *Ragoo* of *Lettuce.*

TAKE the Cabbages of Lettuce, ſcald them, and then put them in cold Water; ſqueeze them, and then cut them into Dice, and put them in a Sauce-pan, and let them ſimmer in Veal Gravy. When it is enough, pour over it ſome Cullis of Veal and Ham; ſo ſerve it.

Forc'd *Lettuce.*

TAKE twelve Lettuces, ſet them off, and let them be cold. Then take out the Hearts, and fill them with Sweet breads and forc'd Meats; ſet them in your Pan the Stalk upwards, and ſtove them half an Hour; ſeaſon them with Salt, Pepper, Vinegar and Bay-leaf, and ſo ſerve them.

To keep *Lettuce.*

CHOOSE the hardeſt, take off the large Leaves, and blanch them in Water, and drain them. Then ſtick them with Cloves, and

ſeaſon

ſeaſon them with Pepper, Salt, Vinegar, and Bay-leaf. Cover them well, and when you would uſe them, unſalt them and ſtew them.

MELONS.

To pickle *Melons*, or large *Cucumbers*.

CUT out a Piece in the Sides of your Melons or Cucumbers, and ſcrape out the Seeds, and fill them with Cloves, Mace, whole Pepper and Muſtard-Seed bruis'd. Peel three Cloves of Garlick, the ſame of Shallot, Ginger ſlic'd thin, and Salt. Then lay the Piece on again that you cut out, and tie it round with Pack-thread, and put them in as much White Wine Vinegar as will cover them, with Muſtard, a Bay-leaf, and Salt. Let them lie nine Days; then put them in a Kettle, and ſet them over the Fire to green, ſtove them down cloſe, and let them have a Boil or two. Then take them off, ſtove them down very cloſe, and let them ſtand to green. Then take them out, boil up the Pickle, and pour it over them ſcalding hot; then cover your Pot, and tie them down cloſe with Leather. You may eat them next Day, or keep them a Year.

MUSH-

MUSHROOMS.

A *Ragoo* of *Muſhrooms.*

CUT your Muſhrooms, and toſs them up with melted Butter or Bacon; and ſeaſon them with Pepper, Salt, and Parſley ſhread ſmall; moiſten them with Gravy, and thicken them with Flower, Yolks of Eggs, and Lemon Juice, and ſerve it up.

Another.] Peel your Muſhrooms, and then put them in Water and Salt to clean them; then ſtew them half an Hour in their own Liquor; then pour out all the Liquor except two Spoonfulls, and put to them half a Pint of Broth or Gravy, an Onion quartered, a Bunch of Savory and Thyme, Pepper, Nutmeg, and two or three Anchovies. Let all theſe ſtew a quarter of an Hour; then put in ſome Butter, ſhake it together, and ſerve them.

A *Fricaſſey* of *Muſhrooms.*

TAKE ſmall and large Muſhrooms, cut the largeſt into four Pieces, peel, and then put them into Salt and Water, and let them lie half an Hour. Then take them out and put them in a Skillet, and ſtew them in their own Liquor with a little Cream, which will make them look white and cut hard; leſs than half an Hour

Hour will ſtew them; then ſtrain them into a Sieve, and take a quarter of a Pint of the Liquor they were ſtew'd in, with as much white Wine and Gravy; boil all together with a little whole Pepper, Mace and Nutmeg, two Anchovies, a Sprig of Thyme, and a Shallot. When they are boiled well together, ſtrain out the Spice, Anchovy-Bones, and Shallot, and put it into your Stewpan with the Muſhrooms; then take the Yolks of three Eggs, as much Butter as one Egg rolled up in Flower; beat them up with a Spoonfull of Cream, and put it to your Muſhrooms, ſhake it together very thick, and ſcald ſome Spinage to ſhake over it, ſo ſerve it.

Muſhrooms with *Cream.*

CUT your Muſhrooms in Pieces, and toſs 'em up over a brisk Fire in Butter, ſeaſoned with Salt, Nutmeg, and a Bunch of Herbs. When they are done enough, and moſt of the Butter waſted away, put to them ſome Cream, and ſo them.

A *Loaf of Muſhrooms.*

MAKE a Hole in the Bottom of a Loaf, keep the Bit taken off, take out all the Crumb, and fill it up with a Haſh of Partridges; ſtop the Hole with the reſerved Bit of Cruſt, and

tie the Loaf round with Packthread. Dip it in Milk and fry it in Hog's Lard, till it has a good Colour. Then take a Handfull of Muſhrooms, and ſtew them with Eſſence of Ham: When done, thicken the Sauce with Eſſence of Ham. Then put your Loaf in, ſoak it about a Minute; then put it in the Diſh, and the Ragoo being made reliſhing, muſt be put over it, and ſo ſerved hot.

To fry *Muſhrooms.*

TOSS up your Muſhrooms with a little Broth, to take away their Bitterneſs; then ſtrew over them Salt, Pepper, and Flower, and fry them in Butter or Hog's Lard.

To bake *Muſhrooms.*

PUT your Muſhrooms in a Tart-pan, with Butter or Bacon, ſeaſon them with Salt, Pepper, Nutmeg, whole Chives, and Parſley ſhred ſmall. Bake them till they are brown, and ſerve them hot.

To farce *Muſhrooms.*

MAKE a Farce with Veal, Bacon, Beef Marrow, *French* Roll ſoaked in Cream, and the Yolks of two Eggs, ſeaſoned with Salt, Pepper, and Nutmeg. Pick the Muſhrooms well,

well, and pull off the Stalks, then farce them with this Farce; put them in a Tart-pan, and bake them in an Oven: When done, diſh them, and pour to them ſome Beef-Gravy. You may, if you think proper, make your Farce of the Fleſh of Fiſh.

To keep *Muſhrooms* without Pickle.

PEEL them, take out the Inſide, and lay them in Water three or four Hours; then take them out, dry them, lay them on Tin-plates, and ſet them in a cool Oven to dry. Do ſo ſeveral times till they are quite dried. Then put them in Pots or Boxes, and ſtop them cloſe and dry.

To keep *Muſhrooms* all the Year.

PICK your Muſhrooms, put them in boiling Water four or five Minutes; then drain them, and when cold put them in a well-glazed Earthen Pan, with ſome Nutmeg, Cloves, Mace, Cinnamon, Baſil, young Onions, and Bay-Leaves. Then make a Pickle of Salt and Water, let it ſtand two Hours, then pour it into your Muſhrooms, and let it cover them; then pour clarified Butter on the Top, tie it down cloſe, and ſet it in a cool Place. When you uſe them, waſh them well in Water till they are freſh.

To make *Cullis* of *Muſhrooms.*

CLEAN them and ſtew them with Bacon and Butter, and brown them over a Stove till they ſtick to the Bottom; then put in a little Flower, and brown that with them; then put in ſome Broth, and let it boil for a Minute or two, then ſtrain it. Seaſon it with Salt and Lemon, and put in ſome Cruſts of Bread to ſoak. When they are well ſoaked, ſtrain it through a Sieve for uſe.

To pickle *Muſhroooms.*

GET the Button ſort of Muſhrooms, wipe them clean, and throw them into Milk and Water. Then put your Preſerving-pan on the Fire with Milk and Water, and when it boils, put in the Muſhrooms, and let them boil ten Minutes; drain them, and when cold put them in your Pickle, which muſt be made with white Wine Vinegar, with Mace, Pepper, and Ginger boil'd in it. When it is enough, cut a Nutmeg in Quarters and put it in; let it ſtand till cold, and then put them in a Glaſs, and pour a little Oil over them; tie it down with a Leather, and keep it for uſe.

Another Way.] Waſh them, ſet on Salt and Water, and when it boils put them in; skim them

as they boil up, then put them in cold Water and Salt, and let them ſtand twenty-four Hours; then put the Water from them, and put them in white Wine Vinegar, and let them ſtand a Week; then take the Pickle from them and boil it, putting in Pepper, Cloves, Mace, *&c.* When 'tis cold put it to the Muſhrooms, and ſtop them up cloſe, to keep out the Air, or they will mother; if they do mother, you muſt boil your Pickle again.

To pot *Muſhrooms.*

RUB them with a Woolen Cloth; thoſe that will not rub, peel; take out the Gills and throw them into Water. When they are all done, wipe them dry, and put them into a Sautepan with a handful of Salt, ſome Butter, and ſtew them till they are enough, ſhaking them often for fear of burning. Then drain them from their Liquor, and when they are cold dry them, and lay them in a Pot one by one, as cloſe as you can, till your Pot's full; then clarify Butter, let it ſtand till 'tis almoſt cold, then put it to your Muſhrooms; when cold, cover them cloſe. When you uſe them, wipe them clean from the Butter, and ſtew them in Gravy, thickened as when freſh.

Muſhroom Catchup.

FILL a Stewpan with large Muſhrooms, put in a Handfull of Salt, and ſet them on a ſlow Fire; they will make a deal of Liquor, which muſt be ſtrain'd, putting in a quarter of a Pound of Shallots, two Cloves of Garlick, ſome Cloves, Mace, Pepper, Ginger, and a Bay Leaf. Boil and ſcum it well, and when 'tis cold bottle it, and ſtop it up cloſe.

ONIONS.

To butter *Onions.*

PUT your Onions in boiling Water, when peel'd; drain them when they are well boil'd, and butter them, adding Sugar, Currants, and beaten Cinamon. Serve them on Sippets, ſtrew Sugar over them, and run them over with beaten Butter.

Another Way.] Slice ſome Apples, and mince your Onions, but more Apples than Onions. Bake them with Bread, tying a Paper over the Pan: When baked butter them, adding Sugar and boiled Currants. Serve them on Sippets, and ſtrew over them fine Sugar and Powdered Cinnamon.

A *Ragoo* of *Onions.*

STEW forty or fifty Onions *à la Braiſe*, then peel them, and put them into a Saucepan with Cullis of Veal and Ham, and let them ſimmer. When they are enough, put in ſome Cullis and Muſtard to bind your *Ragoo*. You may uſe it in all thoſe Diſhes with which it is proper to eat Onions.

Onion Sauce.

CUT two Onions into Slices, and put them in a Saucepan with Veal Gravy; let them ſimmer over a gentle Fire, ſeaſon with Salt and Pepper, ſtrain it through a Sieve and uſe it.

To pickle ſmall *Onions.*

TAKE ſmall Onions, and put them in Salt and Water two Days, ſhift them once, then drain them in a Cloth. Boil Vinegar with Spice, and when 'tis cold, put them in it, and cover them with a wet Bladder.

To boil *Onions* that they ſhall taſte as ſweet as Sugar.

TAKE the largeſt Onions, and when you have cut off the Strings of the Root, and the green Tops, without taking off any of the

Skins, fling them into Salt and Water, and let them lie an Hour; then waſh them in it, and put them into a Kettle, where they may have plenty of Water, and boil them till they are tender. Then take them off, and take off as many Skins as you think fit, till you come to the white Part, and then bruiſe them and toſs them up with Cream or Butter, if you uſe them with boiled Rabbits or under a roaſted Turkey; but in the laſt Caſe, this Sauce ſhould be ſerved in Baſons, or on Plates. You may alſo bruiſe them and ſtrain them through a Colander, and then put Cream to them, which is eſteem'd the niceſt Way for a Turkey; or if you don't bruiſe them, you may warm 'em in ſtrong Gravy well drawn, with Spice and ſweet Herbs. And when that is done, thicken the Gravy with burnt Butter, adding a little Claret or white Wine, or for want of that, a little Ale. This is Sauce for a roaſt Turkey, roaſt Mutton, Lamb, &c.

PARSNIPS.

Parſnip Cakes.

SCRAPE ſome Parſnip Roots, and ſlice them thin, dry them in an Oven, and beat them to Powder. Mix them then with an equal Quantity of Flower, and make them up with Cream and Spices powder'd; then mould them

them into Cakes, and bake them in a gentle Oven.

Note, The Sweetneſs of the Parſnip Powder anſwers the want of Sugar.

Parſnip Fritters.

BOIL your Parſnips tender, peel them and beat them in a Mortar. Then take a large Handful of Flower, ſix Eggs, ſome Cream, new Milk, Salt, Sugar, Nutmeg, and a little Sack and Roſe-Water; mix all together and make a Batter. Then have ready your Frying-pan with Hog's Lard, hot over the Fire; put in a Spoonful for each Fritter, and fry them brown on both Sides. For Sauce, uſe Sack and Sugar with a little Roſe-Water or Verjuice. When you ſerve 'em to Table ſtrew Sugar over them.

Parſnip, or *Carrot Puffs.*

SCRAPE and then boil your Parſnips or Carrots; then maſh them, and to a Pint of Pulp, grate the Crumb of a Penny Loaf, with Eggs, Nutmeg, Orange-Flower Water, and Sugar to your Taſte. Mix all up with a little Sack and Cream, and fry them in fine Suet, which muſt be hot when you put them in your Pan, a Spoonful for each Puff in a Place.

PEACHES.

Peach Tart.

PARE them, cut them in two, and take out the Stones; then put ſome Sugar in a Stewpan, and put your Peaches in it, ſet it over the Fire and ſtir it. Then make an under Cruſt and bake it: When done, ſet it in a Diſh, and your Peaches being ready put them in it. Then put a little Water in the Stewpan where your Peaches were, and make a Syrup with the remaining Sugar, and pour it over your Peaches. You may ſerve this Tart either hot or cold.

Note, Apricot Tarts are made in this Manner.

To ſtew *Peaches.*

PARE and ſlit ripe Peaches, and take out the Stones, lay them on a Plate that will not give them any ill Taſte, and pour over them a Syrup made with Pippins, Water, and Sugar, boil'd to a Jelly, with a little white Wine; then ſtew them till they are tender. Serve it with fine Sugar ſifted on them, or Cream.

Marmalade of *Peaches.*

PARE ripe Peaches, take out the Stones, put them in a Stewpan with a little Water, and three Quarters of their Weight of fine Sugar.

Stew

Stew them till they are tender, and then mash them (keeping them boiling) till the whole is thick like Paste. Then take it off, put it out in a glazed Plate, and when cold put it in Glasses, and cover them with white Paper.

To make white *Peach Tarts.*

MAKE some Coffins of sweet Paste, and when they are bak'd and cold, fill them with the abovementioned Marmalade of Peaches, and serve them.

PEARS.

A *Pear Pudding.*

HALF roast a Capon, and take the Meat from the Bones, shread it small with Suet, with half the Quantity of grated Bread, and two Spoonfuls of Flower, Sugar, Cloves, Mace, and Nutmeg, according to discretion. Add half a Pound of Currants, the Pulp of six baked Pears, the Yolks of two Eggs, and as much Cream as will make it into a Paste. Then make it up in the Shape of a Pear, stick a small Stick of Cinnamon in the small End for a Stalk, and a Clove in the Top.

To preſerve *Pears* with *Sugar*, to keep all the Year.

TAKE what ſort of Pears you like, and thruſt a pointed Stick in at the Head of them, till it goes beyond the Core; then ſcald them, but not too tender; then pare them the long-way into Water, and take the Weight of them in Sugar, clarify it with a Pint and a half of Water to a Pound of Sugar; ſtrain the Syrup clean and put in the Pears, and ſet them on the Fire and boil them half an Hour; then cover them with Paper, and ſet them by till the next Day; then take them out of the Syrup, and boil it till it will draw ropy. Pack them in a Pan, and put the Syrup to them, and if it will not cover them, then add ſome more Sugar to them, ſet them over the Fire, and let it boil over them; then cover them with Paper, and ſet them in the Stove twenty-four Hours; then take them out and let them be cold, then lay them on a Sieve to drain, then put them on Plates and duſt them with fine Sugar, and put them in the Stove to dry; and when one Side is dry, then turn them upon Papers in a Sieve, and duſt them, and put them in the Stove again, till they are quite dry. Then pack them in a Box with Papers between each Layer.

To

To make *Perry*.

TAKE Pears that have a Vinous Juice, ſuch as the Gasberry-Pear, Horſe-Pear, both the red and white, the John, the Choke-Pear, and other Pears of the like Kind. Take the reddeſt of the Sort, let them be ripe, but not too ripe, and grind them as you do Apples for Cyder, and work it off in the ſame Manner; if your Pears are of a ſweet Taſte, mix a few Crabs with them.

PEAS.

Green Peas with *Cream*.

WASH them in hot Water, and put them in a Colander to drain; then put them in a Stew-pan with a Lump of Butter, and a Bunch of ſweet Herbs. Set it on the Fire, and toſs them up with a Duſt of Flower, moiſtened with boiling Water, ſeaſoned with Salt and Sugar, and let them ſtew. Being ſtew'd, and ready to ſerve, put in a little Cream, and ſerve them up.

Peas the *French* Way.

SHELL your Peas, and paſs a quarter of a Pound of Butter, gold Colour, with a Spoonful of Flower; then put in a Quart of Peas, four Onions cut ſmall, and two Cabbages cut as ſmall as the Onions;

Onions; then put in half a Pint of Gravy, ſeaſoned with Pepper, Salt, and Cloves. Stove this well an Hour, then put in half a Spoonful of fine Sugar, and fry ſome Artichokes to lay round the Side of the Diſh; ſerve it with a forced Lettuce in the Middle.

Another Way to dreſs *Green Peas.*

WASH them in hot Water, drain them, and ſtew them with a Lump of Butter; throw a Duſt of Flower over them, and moiſten them with boiling Water, ſeaſoned with Salt, and a little Sugar; then put in a Bunch of Lettuce, and a Bunch of green Onions. When they are done, take out the Onions and Lettuce, and ſerve it hot.

Peas the *Portugueſe* Way.

WASH your Peas, cut in ſome Lettuce, with a Lump of Sugar, ſome fine Oil, a few Mint Leaves cut ſmall, with Parſley, Onions, Shallots, Garlick, Winter Savory, Nutmeg, Salt, Pepper, and a little Broth; put them over the Fire, and when 'tis almoſt ready, poach ſome new Eggs in it, making a Place for each Egg to lie in; then cover your Stew pan again, and boil your Eggs with a little Fire upon the Cover; then ſlide them into your Diſh, and ſerve them.

Fine

Fine Beans may be dreſs'd in the ſame manner, but you muſt blanch them, and put them in as they are, without putting them in Butter.

Another Way to dreſs *Peas*.

WASH them, drain them, and ſtew them with a Lump of Butter, and a Bunch of ſweet Herbs; duſt a little Flower over them, and moiſten them with boiling Water, and let them ſtew gently; thicken them with Eſſence of Ham, and when ready to ſerve, put in a Dozen fried Cruſts of Bread, ſo ſerve it.

To preſerve *Green Peas*, and to dreſs them.

BLANCH the Quantity of Green Peas you would preſerve, put Salt in the Water, and when they have had two Boils, take them out, and ſpread them on a Cloth, and let them lie till they are cold. If you have Convenience, dry them in the Sun, otherwiſe in an Oven not too hot: When dried, put them in a dry Place; and when you would uſe them, put them into luke-warm Water, to make them turn green again. If you have any large dry Peas, put a Handful to them, and that will thicken them, and let them ſtew: When ſtew'd, put a Lump of Butter in a Stewpan, a Bunch of green Onions, and a Bunch

of

or Lettuce, and then the Peas, but firſt take out the large ones; duſt them with Flower, moiſten them with Broth, ſeaſon themwith Salt and a little Sugar, and let them ſtew. When ready to ſerve, thicken them with Eggs or Cream, then ſerve 'em.

Another Way to preſerve *Green Peas.*

WHEN you have ſhell'd them, fry them with Butter, and ſeaſon them as you do to eat, but don't fry them too much; then put them in an Earthen Pot, ſeaſon them again, and cover them well, and put them in a cool Place; and when you would uſe them, waſh the Salt from them, and paſs them in a Pan as at other Times.

Green Peas Tart.

BOIL them, drain them, and ſeaſon them with Salt, Saffron, Butter, and Sugar; then fill your Tart, cloſe it, bake it, and when done, pour in ſome Verjuice; ice it, ſtrew on Sugar, and ſerve it.

Green Peas Pottage with Milk.

SHELL a Quart of green Peas, and boil them in two or three Quarts of Milk, adding beaten Pepper, Salt, Mint, and ſweet Marjorum powdered, and a little whole Spice beaten. Boil it till the Cream riſes, and then ſtir it and ſerve it hot.

PLUMBS.

To preſerve and dry all ſorts of *Plumbs*.

TAKE your Plumbs when they are at their full Growth, but let them be green, and prick them with a Penknife at the End where the Stalk groweth, in three Places; weigh them and put them in cold Water, then put them into freſh Water, and ſcald them (but take Care you do not break them) and when you ſuppoſe they are ſcalded to the Stone, then put them into cold Water. Then take their Weight in Sugar, and clarify it with more than a Quart of Water to a Pound of Sugar; let the Syrup be ſtrain'd, and quite cold, then pack the Plumbs in a Preſerving-pan, and put the Syrup to them, and cover them with Papers and ſet them by twenty-four Hours. Then ſet them on a gentle Fire, and let them ſtand till they are ſcalding hot, then cover them with Papers, and ſet them by till next Day; then ſet them on the Fire, and make them ready to boil, then ſet them by till the Morrow, then ſet them upon a Sieve, and boil the Syrup till it begins to draw ropy; then they being pack'd in a Pan, put the Syrup to them and ſet them on the Fire again, till they are ready to boil, then ſet them by a Day and a Night, then drain them on Sieves again, and boil the

Syrup

Syrup till it will draw ropy, and put it to them again, and give them a good Heat on the Fire; cover them with Paper, and ſet them by twenty-four Hours, by which time they will be preſerv'd. You may either dry them, or put them in Glaſſes or Pots; if you put them into Pots or Glaſſes, you muſt make ſome new Jelly with Water, very ſtrong with ſliced Codlings boiled in it, and a Pint of that and a Pound of Loaf-Sugar. You muſt boil it to a Jelly, which you may know by ſetting ſome by in a Spoon. And when your Plumbs are packed in Pots or Glaſſes, then fill them with the Jelly, till they are well covered, and when they are cold cover them with wetted Paper, and dried in a Napkin; let them be juſt as big as the Pots, and tie them over with other dry Papers, and ſet them in the Cloſet. To dry them, you muſt lay them upon Sieves to drain from the Syrup, then pack them in the Pan, and boil as much Sugar as will cover them, till it will draw ropy; then put it upon them and ſet it on the Fire, and let them be thorough hot, and cover them with Paper, and ſet them in the Stove forty-eight Hours; then take them out and let them be quite cold, then lay them a draining on a clean dry Sieve; and when they are drain'd, lay them on Plates or Sieves to dry, and duſt them with ſome fine Sugar in the Bag; and when one Side is dry, turn the others upon Papers and duſt them, and ſet them in the Stoves till they

are

are quite dry, then pack them in a Box, with Papers between each Laying.

To make *Damſon Wine.*

PUT two Pounds and a Half of Sugar to every Gallon of Water; boil and ſcum it for about two Hours, and to every Gallon of Liquor, put five Gallons of ſtoned Damſons; boil them till it is of a beautiful Colour; then ſtrain it through a Sieve; let it work in an open Veſſel four Days; pour off the Lees, and then put it into the ſame Veſſel again, to finiſh the Fermentation; and afterwards ſtop it cloſe for ſix or eight Months; and then, if it is clear, you may bottle it up. You may keep it two Years or longer.

To pickle *Plumbs* like *Olives.*

MAKE a Pickle of white Wine Vinegar, Salt, Fennel Seed, and Dill; boil it with as much of theſe Ingredients, as will give the Pickle a perfect Taſte of them. Then put in your Plumbs, and take them off the Fire ſoon after, let them ſtand till they are cold, then put put them in Pots.

POTATOES.

Receipts to dreſs *Potatoes.*

SOME People when they are boil'd, have a Sauce ready to put over them, made with Butter, Salt, and Pepper; others uſe Gravy Sauces, others Ketchup, and ſome eat them boiled with only Pepper and Salt; ſome cut the large ones in Slices, and fry them with Onions, others ſtew them with, Salt, Pepper, Ale, or Water. It is a common Way alſo to boil 'em firſt, and then peel them, and lay them in the Dripping-pan under roaſting Meat. Another Way very much uſed in *Wales*, is to bake them with *Herrings*, mixed with Layers of Pepper, Vinegar, Salt, ſweet Herbs, and Water. Alſo they cut Mutton in Slices, and lay them in a Pan, and on them Potatoes and Spices, then another Layer of all the ſame with half a Pint of Water; this they ſtew, covering all with Cloths round the Stew-pan, and account it excellent.

The *Iriſh* have ſeveral Ways of eating them: the poorer ſort eat them with Salt only, after they are boil'd; others with Butter and Salt, but moſt with Milk and Sugar. Alſo, when they can get a Piece of Pork, Bacon, or Salt Beef, they account it excellent with boiled Potatoes.

Another

Another Way, Is to mash boil'd Potatoes, and then put them into Bacon or Pork Broth, with Spice, Pepper, and sweet Herbs, which is something like Pease Soup.

Another Way, Is to mash boiled Potatoes very fine; then take sweet Herbs dried and beaten small, with Spice, Butter, and Salt, mixed all together. This is an excellent Pudding to put in the Bellies of Rabbits, Hares, Fish, &c. when roasted.

Another Way, Is to mash them after the Potatoes are boiled, and then with a Mixture of other Ingredients, they will make a Composition for Skin-Puddings.

Another Way.] Potatoes boiled, pulp'd, and mixed with Milk and Salt into a Dough, will make good Cakes to bake.

To make *Potatoe-Bread*.

TAKE as much boiled Pulp of Potatoes as wheaten Flower, and knead them together, as common Dough is done for Bread.

To make *Potatoe-Pudding*.

BOIL, peel, and then beat them in a Mortar. Take three Pound of this Pulp, and one Pound of Butter, whole Oatmeal, Currants, six Eggs, Pepper, Salt, and grated Nutmeg; beat

beat all well together in the Mortar for boiling or baking. When it is done, make a Hole in the Middle or Top, and pour in melted Butter.

Another Way.] Add to the Pulp of Potatoes a fourth part weight of Marrow, and ſeaſon it with Orange-Juice, Orange-flower Water, beaten Spices, and Roſe-Water; lay this in a prepared Paſte, in a Diſh, and bake it in a gentle Oven. When ready, pour ſome ſweeten'd Cream over it.

Another Way.] Mix Potatoe Pulp with Apples chopt ſmall, Cream, and Loaf-Sugar, Powder of Cinnamon, and Cloves; put all into a Paſte, and bake it in a ſlow Oven.

Another Way.] Mix Potatoe Pulp with fat Bacon, finely cut, Oatmeal whole, Currants, Pepper, and Salt, which bake in a Pan.

To fry *Potatoes.*

WHEN they are boiled and ſlic'd, have Yolks of Eggs ready beaten up with a grated Nutmeg or two. When the Pan is hot, dip the Slices in the Yolks of Eggs, and put them in your Pan; when they are fried on both Sides, pour over them Butter, Sugar, and Roſe-Water.

To make *Potatoe Fritters.*

BOIL, and then mix the Pulp with Milk, Cloves, Cinnamon, and Loaf Sugar powdered. To this put minced Apples, and fry them as common Fritters, in Hog's Lard.

Another Way.] To the Pulp put Cream, and mix Pepper, Salt and Currants with them for a Batter, or if you think proper, you may add chopt Beef Suet.

To make *Potatoe Pye.*

BOIL Potatoes (not too much) cut them in Slices as thick as your Thumb, ſeaſon them with Nutmeg, Cinnamon, Ginger, and Sugar; your Paſte being ready, put them in upon the Bottom; add to them the Marrow of two or three Bones, ſeaſoned as before, a Handful of ſtoved Raiſins of the Sun, Dates, Mango, Citron, with Eringo Roots ſlic'd; put Butter over it, and bake them. Let their Layer be a little Vinegar, Sack and Sugar, beaten up with the Yolk of an Egg, and a little drawn Butter; when your Pye is enough, pour it in, ſhake it together, ſcrape over Sugar, garniſh it, and ſerve it up.

The common Way of dreſſing Potatoes for Families is to boil them, peel them, and ſlice them; when this is done, put them into a Diſh with boiled Salt-fiſh, or with a Piece of Bacon, or with pickled Pork, powdered Beef, or under a Shoulder or Leg of Mutton. In ſhort, they may be uſed with almoſt any kind of Meat, dreſs'd in any manner; and it is the beſt Root in the World for ſupplying the Place of Bread and Meat, for it is nouriſhing, pleaſant, and cloying.

To make *Biſcuits* of *Potatoes.*

BOIL your Potatoes till they are tender, then peel them, and take their Weight of fine Sugar finely ſifted; grate ſome Lemon-Peel on the Sugar, and then beat the Potatoes and Sugar together, in a Stone Mortar with ſome Butter, a little Mace or Cloves finely ſifted, and a little Gum-Dragon ſteep'd in Orange-flower Water or Roſe-Water, till it becomes a Paſte; then make it into Cakes with Sugar finely powder'd, and dry them in a gentle Oven.

QUINCES.

A *Quince Pudding.*

SCALD your Quinces very tender, pare them away thin, ſcrape off the Soft, and waſh it well; put to it Sugar, Powder of Ginger, and Cinnamon. Then take a Pint of Cream, put to it four Yolks of Eggs, and then put in your Quince; and ſo you may do it with Apricots, *&c.*

To pickle *Quinces.*

CUT five or ſix Quinces in Pieces, and put them in an Earthen Pot, with a Gallon of Water, and two Pounds of Honey. Mix them well together, and put them in a Kettle to boil half

half an Hour; then ſtrain it into an Earthen Pot, and when cold, wipe your Quinces clean, and put them in it. Cover them cloſe, and they will keep all the Year.

Quince Cream.

PARE your Quinces, having firſt ſcalded them till ſoft. Maſh the clear part of them and pulp it through a Sieve; take an equal Weight of Quince and fine Sugar powdered, and the Whites of Eggs, and beat it till it is as white as Snow; then put it in Diſhes.

Jelly of *Quinces.*

BRUISE your Quinces, preſs out the Juice and clarify it, allowing a Pound of clarify'd Sugar, boiled to a Candy Height, to every Quart of Juice. Boil them together, and add a Pint of white Wine, in which Plumb-Tree or Cherry-Tree Gum has been diſſolved, and this will compleat it.

To preſerve *Quinces.*

PARE and core your Quinces, and to every Pound of Sugar and Quince, put a Pint of Water, and boil them together as faſt as you can uncovered. In this manner you may do Golden Pippins.

To make *Marmalade* of *Quinces.*

TAKE Quince Liquor, and to every Pint of Liquor put a Pound of fine Sugar; then take your Quinces, pare and ſlice them, and put in as many as the Liquor will cover; boil them to a Jelly, when they will turn red; during which keep the Skillet cloſe covered, and then put them into Glaſſes.

To make *Conſerve* of *Quinces.*

CUT away the Rinds, Cores, and Seeds of Quinces; then cut them into ſmall Pieces, to the Weight of eight Pounds; boil them till they are ſoft, and then put ſix Pounds of fine Sugar to them, and boil them to a Conſiſtence.

RASPBERRIES.

A *Raſpberry Tart.*

LAY thin Puff-Paſte in the Bottom of your Patty-pan; then put in your Raſpberries, ſtrew on Sugar, cloſe it up, and bake it. When bak'd, cut it up, put in half a Pint of Cream, three Yolks of Eggs beaten, and ſome Sugar; let it ſtand till 'tis cold; then ſerve it with Sugar.

Raſpberry

Raſpberry Wine.

TO every Quart of Raſpberries, put one Pound of Sugar; and let them ſtand two Days in an Earthen Pot, often ſtirring and bruiſing them. Then put them in a Woollen Bag, and hang them ſo, that the Liquor may drop into a Veſſel for twenty-four Hours or more. Afterwards the Liquor muſt be put into a Steen with a Faucet in it, where it works, and in a Week's Time take off the Scum. If it be any thing fine, bottle it off, and at another Week's End let it be ſhifted into freſh Bottles, reſerving the Settling in the Bottom of the Bottles, which may afterwards be put together in a Bottle by itſelf. In this Manner the Bottles are to be ſhifted two or three Times, as long as there is any Settlement.

Another Way.] Pick and bruiſe your Raſpberries, and add to them the ſame Quantity of white Wine, and let it ſtand two or three Days cloſe covered, ſtirring it once a Day; then ſtrain the Liquor, put it into a Steen with a Faucet, with ſome Sugar, and in four or five Days you may bottle it.

To preſerve *Raſpberries.*

TAKE Juice of red and white Raſpberries (if you have no white Raſpberries, uſe half Codling Jelly) put a Pint and a half of Juice to

two Pounds of Sugar; boil and ſcum it. Then put in three Quarters of a Pound of large Raſpberries, boil 'em till they jelly and clear, but do not take them off the Fire for a Quarter of an Hour after they have begun to boil faſt; after which put them into Pots or Glaſſes, the Raſpberries firſt; then ſtrain the Jelly from the Seeds, and put it to the Raſpberries; when they begin to cool, ſtir them, that they may not all lie on the Top of the Glaſſes. When they are cold, lay Papers to them; firſt wet the Papers, and dry 'em in a Cloth.

To make *Quidney* of *Raſpberries.*

MAKE a Decoction of Raſpberries as you do of Currants, in Jelly; ſtrain the Juice and let it ſettle, and put a Pound of Loaf-Sugar or better, to a Pint of the Juice, and boil it till it will jelly; then ſcum it and put it into flat Pots or Glaſſes, and cover them with wetted Paper when 'tis cold; then cover them with dry ones, and put them by.

Raſpberries, or *Strawberry Cream.*

STRAIN out the Juice of a Pint of Raſpberries, put to it a little Orange-flower Water, and five Ounces of fine Sugar; then boil a Pint of Cream, and put your Juice to it; give it

a Stir round, and then put it in your Baſon; ſtir it a little in the Baſon, and when 'tis cold uſe it.

Syrup of *Raſpberries, Currants,* &c.

PReſs out the Juice with the Hands, and don't break the Seeds, becauſe they will give it an ill Taſte; paſs it through a Sieve, and when it has ſtood to ſettle, pour off the clear, and put to it its Weight of fine Sugar; put this in a Gallypot, and ſet that Pot in a Kettle of hot Water, which ſhould be kept ſimmering near two Hours; ſtir it every now and then with a Silver Spoon, and take off what Scum may riſe: When 'tis enough let it ſtand till 'tis quite cold, and then put it into clear dry Bottles, with large Mouths, and ſtop them cloſe. Keep this in a dry Place.

Raſpberry Pudding.

TAKE a Pint of Cream, and grate into it four Penny *Naples* Biſcuits; then take the Yolks of eight hard Eggs, chopp'd and broken ſmall; then beat four Eggs, and put in two Spoonfuls of Flower, and as much Powder of double refined Sugar; then put in as much Syrup of Raſpberries, as you think proper, to give it a Flavour and Colour. If you find your Compoſition is not thick enough, you may grate in more

Naples Biſcuit. Mix all well together, and, if you will, make a fine Cruſt roll'd thin, and laid in a Diſh, and bake it in a gentle Oven.

To make *Raſpberry bak'd Cakes.*

BOIL Potatoes, peel them, and beat them in a Mortar with half the Quantity of fine Sugar powdered; then put in ſome of your Raſpberry Syrup, till it is coloured with it, and make up your Cakes in fine Sugar powdered. Then dry them or bake them in a gentle Oven.

Note, Theſe Cakes ſhould be made thin.

SAGE.

To make *Sage Wine,* &c.

TO three Gallons of Water, put ſix Pounds of Sugar; boil theſe together, and as the Scum riſes, take it off; and when it is well boil'd, put it in a Tub boiling hot, in which there is already a Gallon of red Sage Leaves, ready pick-ed and waſh'd. When the Liquor is near cold, put in the Juice of four large Lemons, beaten well with a little Ale Yeaſt; mix theſe all well together, and cover it very cloſe from the Air, and let it ſtand forty-eight Hours; then ſtrain all through a fine Hair Sieve, and put it into a Veſſel that will but juſt hold it; and when it has done work-

working, ſtop it down cloſe, and let it ſtand three Weeks or a Month before you bottle it, putting a Lump of Loaf Sugar in every Bottle. This Wine is beſt when it is three Months old. After this manner you may make Wine of any other Herb or Flower.

SAVOYS.

To farce and ſtove whole *Savoys.*

TAKE out the Inſides of two green Savoys and fill the Vacancies with forced Meats; then tie them up and ſtove them with Broth and Gravy, ſeaſon them with Pepper, Salt, and Nutmeg; and when they are enough, thicken ſome Gravy, and put in a little Vinegar, ſo ſerve it.

SCORZONERA.

To butter *Scorzonera.*

SCRAPE them, boil them tender, and cut them in bits; then ſqueeze in a Lemon, with half a Pint of Cream, four Ounces of Butter, and a little Salt and Nutmeg. You may fry them alſo.

SKIRRETS.

To dreſs *Skirrets.*

WASH the Roots very well, and boil 'em till they are tender. Then skin them, and pour over them a Sauce made with melted

Butter and Sack. Some eat them in this manner with Juice of Orange, and ſome with Sugar, but the Root is very ſweet of itſelf. Some, after they are boiled and ſkin'd, fry them, and uſe the above Sauce. The Roots of Salſafy and Scorzonera are dreſſed in the ſame maner.

Skirret Fritters.

TAKE a Pint of the Pulp of Skirrets, a Spoonful of Flower, Yolks of Eggs, Sugar, and Spice; make it into a thick Batter, and fry them out in Fritters.

SORREL.

To make a *Sorrel Amulet.*

PICK, waſh, and blanch your Sorrel; then cut it and fry it in Butter, with a little Parſley and Chibbol. When it is fried, pour in ſome Cream, ſeaſon them, and let them boil over a gentle Fire; then make an Amulet of Eggs and Cream, ſeaſoned at Diſcretion. When it is enough, dreſs it on Eggs, mixed with two Ounces of Cordi-citron very ſmall; ſeaſon with Salt, Cinnamon, and Nutmeg; put all in a Saucepan, let them cool, and make a Paſte of them as follows: Take four raw Eggs, four Spoonfuls of Milk, a Lump of Sugar, and a little Salt; work this to a Paſte with Flower, and roll it up as thin as for a Tart, or thinner. Cut the Paſte into Pieces three or four Inches ſquare, and lay upon each

each Piece a Spoonful of the Ingredients above-mentioned; then turn the Paſte over the Spinage, and pinch it round in the form of an Half Moon; cloſe them well up, that they may not open in dreſſing, and cut them round with a Rummer or Jag. You may either boil them for a quarter of an Hour in boiling Water, and throw over 'em a little grated Bread and Cheeſe, when you ſerve them up; or you may fry them in clariſyed Butter or Hog's Lard, and grate Sugar over them, and ſo ſerve them.

Sorrel with Eggs.

BOIL your Sorrel and ſtrain it; then poach three Eggs ſoft, and three hard; butter your Sorrel, fry ſome Sippets, and lay three poached Eggs and three whole hard Eggs between, and ſtick Sippets all over the Top, and garniſh with ſlic'd Oranges, and curled Bacon or Ham fryed.

A *Ragoo* of *Sorrel.*

PICK your Sorrel from the Stalks; then ſcald it in boiling Water, and ſqueeze and drain it as you do Spinage; then put it in a Saucepan, with thin Cullis of Veal and Ham; ſeaſon it with Pepper and Salt, and let it ſimmer over the Fire. When it is enough, you may put to it ſome Eſſence of Ham. This may be uſed with all thoſe Diſhes with which you uſe Sorrel.

SPINAGE.

Spinage with Eggs.

BOIL your Spinage green, ſqueeze it, and chop it fine; then put in Gravy, and melted Butter, with a little Cream, Pepper, Salt, and Nutmeg; then poach ſix Eggs, and lay them over your Spinage, fry ſome Sippets in Butter and ſtick all round the Sides, and ſqueeze one Orange, ſo ſerve it.

Spinage Toaſts.

PICK it, boil it, and blanch it off in boiling Water for a quarter of an Hour; then ſtrain it, ſqueeze it, mince it, and put it in a Mortar, with three Spoonfuls of Apples boiled to a Marmalade, the Yolk of four Eggs boil'd hard, three raw, and a Couple of coarſe Biskets ſoak'd in Cream, and ſeaſoned with Salt and Sugar; beat them together and put them in a Diſh, and mix with them an Handful of Currants picked and waſhed, and three or four Spoonfuls of melted Butter; then make ſmall Toaſts, and ſpread your Spinage on them, wet it over with the White of an Egg, butter the Bottom of a Mazarine Diſh, lay your Toaſts on, and bake them; they will be done in half an Hour; ſcrape a little Nutmeg,

Nutmeg, and ſqueeze a little Orange on them, ſo ſerve them.

A *Spinage Pudding.*

SCALD your Spinage, and chop it fine, mix it with Cream, the Yolks of eight Eggs, four Ounces of Biſket, and four of melted Butter; ſeaſon with Sugar, Nutmeg, and Salt, and ſet it on the Fire till 'tis ſtiff, but don't boil it; then cool it, and bake it in Puff-Paſte, or boil it.

A *Spinage Tart.*

TAKE Spinage, Marrow, and hard Eggs, of each one Handful, ſome Cloves, Mace, Nutmeg, and Lemon-Peel ſhread fine, ſome Currants, Raiſins ſton'd, Orange and Citron-Peel candy'd; ſhread all, and ſweeten it to your Taſte; then fill up your Tarts and bake them.

WALNUTS.

To pickle *Walnuts.*

TAKE your Walnuts, when a Pin will go through them, put them in a Pot and cover them with Vinegar; change the Vinegar every fourteen Days for four Times. Then to two Gallons of Vinegar, put of Coriander Seeds, Carraway Seeds, Dill Seeds, of each an Ounce,

bruis'd; ſlic'd Ginger three Ounces, Mace an Ounce, Nutmeg bruiſed, two Ounces. Boil all together, and pour the Liquor boiling hot over the Walnuts; do ſo eight or nine Times.

Another Way.] Prick them full of Holes, and cut the Slit in the Creaſe half through. Put them as you do them into Brine; let them lie three Weeks, changing the Brine every four Days; then take them out, wipe them dry, and put them in a Pot with bruiſed Muſtard-Seed; then take as much white Wine Vinegar as will cover them, put in it Cloves, Mace, Nutmeg, Ginger, Pepper, Salt, three or four Cloves of Garlick ſtuck with Cloves, boil it, and ſo pour it on them, and keep them tied cloſe for a Fortnight. Then boil the Pickle again, and do ſo three times more; then pour Oil over them.

To preſerve and dry *Walnuts.*

TAKE large Walnuts, before the Shells are grown hard, and mix ſome Milk and Water together, and pare off the green Part, and put them into it; when they are all pared, ſet them on the Fire, and boil them till they are tender; but if you ſee the Milk and Water turn them black, then boil them in ſome freſh Milk and Water; and when they are tender, put them in cold Water, and take their Weight in Sugar, and clarify it with a Quart of Water to a Pound;

and

and when 'tis cold, put them into it, and let them ſtand twelve Hours; then ſet 'em on the Fire, and boil them in the Sugar a little; then ſet them by till the next Day, drain them from the Sugar, and boil it till it will draw ropy, and then put them into it again, and let them have a little boiling; then ſet them in a hot Stove a Day and a Night, and when they are cold, drain them from the Syrup and put them upon Plates and dry them; you muſt duſt them a little with fine Sugar. If you would put any of them in Pots, put in a little Water wherein Goosberries have been boiled to the Syrup, to keep them from candying, and ſtick half a Clove in each.

To make *Walnut-Water.*

TAKE a Peck of Walnuts in *July*, and beat them pretty ſmall, put to them two Quarts of Clove *July* Flowers, and the ſame Quantity of each of the following Flowers: *viz.* Poppy Flowers, Cowſlip Flowers dryed, Marigold Flowers, Sage Flowers, and Borage Flowers, with two Ounces of Mace, two of Nutmeg, and one of Cinnamon, all bruiſed. Steep all theſe in a Gallon of Brandy, and two Gallons of very ſtrong Beer, let it ſtand twenty-four Hours, then diſtill it off.

RE-

RECEIPTS for all Sorts of SOUPS that are made with KITCHEN-GARDEN Stuff.

To make *Green Peas-Soup.*

TAKE half a Buſhel of the youngeſt Peas, divide the greateſt from the ſmall, boil the ſmalleſt in two Quarts of Water, and the largeſt in one Quart; when they are well boiled, bruiſe the largeſt, and when they are drained, boil the thick in as much cold Water as will cover it; then rub away the Skins, and take a little Spinage, Mint, Sorrel, Lettuce, Parſley, and a good Quantity of Marigolds; waſh, ſhread, and boil theſe in half a Pound of Butter; drain the ſmall Peaſe, ſave the Water, and mix all together, with a Spoonful of whole Pepper; then melt a quarter of a Pound of Butter, ſhake a little Flower into it, and let it boil; put the Liquor to the Butter, mix them all well together, and let them boil up; and ſerve it up with dry Bread.

Artichoke Soup.

WASH the Bottoms of the Artichokes, and boil them in blanch'd Water, putting in a large Piece of Butter, kneaded up with a little Flower and Salt. When they are boiled, take them out, mash them, and strain them through a Sieve, as you do Peaſe; then let them simmer in a Stewpan over a gentle Fire, putting in Butter, Salt, Pepper, Nutmeg, and Cloves pounded in a Mortar, also a Bunch of young Onions, Thyme, and a Bay Leaf. When it is almoſt ready, pound in a Mortar some blanched ſweet Almonds, candy'd Lemon-Peel, Biskets, bitter Almonds, Yolks of hard Eggs, Sugar, and a little Orange-flower Water; put this to your Soup, ſet it a little over the Fire, and then ſerve it.

A good Spring *Soup.*

TAKE twelve Cabbage-Lettuces, ſix green Cucumbers, pare them and cut out the Cores; then cut them in ſmall Pieces, ſcald 'em with boiling Water, and then put them in Broth; let them boil till very tender, with a Han ful of green Peas, and ſome *French* Roll.

Asparagus Soup.

TAKE ſome good Broth, and boil in it a large brown Toaſt (which muſt be ſtrained off before your Aſparagus is put in) a little Flower ſifted from Oatmeal, and three or four Handfuls of Aſparagus cut ſmall, ſo far as they are green, ſome Spinage, Beets, Cellery, Parſley, and what Herbs you like. Then bake ſome ſmall Toaſts of Bread, butter them, and pour your Soup upon them; then ſeaſon it as you like.

To make *Hodge-Podge.*

TAKE about ſix Pounds of Beef, a Knuckle of Veal, a Cow Heel, and a Pig's Ear; let them be a little more than covered with Water, put them on the Fire, keep skimming them, and let them boil about an Hour; then ſeaſon it with Pepper and Salt, and put in Carrots and Turnips cut; ſome Onions, Beet-Leaves, Cellery, Thyme, and Winter Savory in a Faggot, to be taken out again; then let them all ſtew over a gentle Fire about two Hours more.

A *Savoy Soup.*

QUARTER your Savoys, boil them, ſqueeze them, and put them in Gravy enough to cover them, and boil them again; then take a

Sauce-

Sauce-pan, and put in a quarter of a Pound of Butter, and a little Flower, and ſtir it till 'tis brown; then put in two minced Onions, a Quart of Veal Gravy, and boil it, and pour it over your Savoys, ſo ſerve it. You may, if you think fit, force Pigeons or Fowls, between the Skin and the Body with forc'd Meat, and fry it, and then put it to ſtew with your Savoys, with a little Bacon ſtuck with Cloves; skim off the Fat, place your Savoys at a due Diſtance, and your Pigeons or Fowls in the Middle, and ſerve it.

Sorrel Soup with Eggs.

BOIL a Neck of Mutton, and a Knuckle of Veal; ſcum them and put in a Faggot of Herbs; ſeaſon it with Pepper, Salt, Cloves, and Mace, and when 'tis boiled enough, ſtrain it off, let it ſettle and ſcum the Fat off. Then take your Sorrel and chop it, but not ſmall; paſs it in brown Butter, put in your Broth, and ſome ſlices of *French* Bread, and ſtove in the Middle a Fowl. Garniſh your Diſh with Slices of fried Bread and ſtew'd Sorrel, with ſix poached Eggs laid round the Diſh or in the Soup.

A Turnip Soup.

PARE and cut your Turnips in Dice, and fry them brown in clarify'd Butter; then take two Quarts of Veal Gravy, and the Cruſts of two

French

French Rolls; boil them up together, and ſtrain them through a fine Strainer; then ſtrain your Turnips from the Fat they were fried in, put them together, and boil them till tender. You may, if you will, roaſt Ducks or Fowls, &c. to put in the Middle.

To make *Aſparagus Soup.*

TAKE twelve Pounds of lean Beef cut into Slices; then put a quarter of a Pound of Butter in a Stewpan over the Fire, and put your Beef in, and let it boil quick till it begins to brown; then put in a Pint of brown Ale, and a Gallon of Water, cover it, and let it ſtew an Hour and a half; put in Spice, ſtrain the Liquor, and ſcum off the Fat. Then put in Vermicelli, and Cellery waſh'd and cut ſmall, and half an Hundred of Aſparagus cut ſmall, and Palates boiled tender and cut; put all in, and let them boil gently till tender, ſo ſerve it.

Another with *Aſparagus*, &c.

BOIL a large brown Toaſt in ſome Beef or Mutton Broth, then ſtrain it off, then put in a little Flower ſifted from Oatmeal, three or four Handfuls of Aſparagus cut ſmall, ſome Spinage, white Beets, Cellery, Parſley, and other Herbs you like. Bake ſome ſmall white Toaſts, butter them, and pour your Syrup upon 'em; then ſeaſon it to your Taſte.

RECEIPTS which could not properly come under any of the foregoing Heads.

How to boil all *Garden-ſtuff* green.

YOU muſt boil them by themſelves in a good deal of Water, which muſt always boil before you put in what you deſign to boil in it. When it boils, put in your Greens, Peas, Beans, Aſparagus, or whatever you deſign to boil of Kitchen-Garden Stuff, and keep it boiling, uncovered, watching them till you ſee them ſink to the Bottom; when they begin to ſink to the Bottom, if they have boiled all the Time, they are enough. Therefore take them out when they ſink, or they will immediately change Colour.

To make a good *Broth* for all *Soups* and *Sauces*.

TAKE a Leg of Beef, or a large Quantity of any other Part, and ſet it over the Fire in four Gallons of Water; ſcum it, and ſeaſon it

it with Salt, Pepper, Cloves, Mace, ſix Onions, and a Bundle of Thyme and Parſley. Let it boil, till it is boiled half away; then ſtrain it, and keep it for uſe.

Broth of Roots for *Soups*.

BOIL about two Quarts of Seed Peas, then maſh them, and put them in a Boiler that holds eight Gallons of Water, hang it over the Fire for an Hour and a half; then take it off, and let it ſettle. Then take another Kettle, and ſtrain into it through a Sieve the clear Puree, into which put a Bunch of Carrots, a Bunch of Parſnips, a Bunch of Parſley Roots, and a Dozen Onions; ſeaſon it with Salt, a Bunch of Pot-Herbs, and an Onion ſtuck with Cloves. Boil all together, and put in a Bunch of Sorrel, another of Chervil, and two or three Spoonfuls of Juice of Onions. You may uſe this Broth for all manner of Soup made with Garden-ſtuff.

Another *Broth* of Roots.

TAKE Chervil, Chards, Cellery, Spinage, Leek, and ſuch like Herbs, with ſome Cruſt of Bread, ſome Butter, a Bunch of ſweet Herbs, and a little Salt; put theſe with a moderate Quantity of Water into a Kettle, and boil them for an Hour and a half; then ſtrain the Liquor through

a Sieve, and it will be a good Broth for Soups of Aſparagus-Buds, Lettuce, or any other kind.

Another *Broth.*

TAKE a Glaſs of ſmall Beer, a Glaſs of Water, an Onion cut ſmall, ſome Pepper and Salt, a little Lemon-Peel grated, a Clove or two, a Spoonful of Muſhroom Liquor, or pickled Walnut Liquor; put this in a Baſon, then take a Piece of Butter, and put it in a Saucepan on a Fire to melt, drudge in Flower, and ſtir it till the Froth ſinks, and it will be brown; then put in ſome ſliced Onion, and your Mixture to the brown Butter, and give it a Boil up.

To make *Muſtard.*

HAving made Choice of a good Seed, pick and waſh it in cold Water; then drain it and rub it dry in a Cloth, then pound it fine in a Mortar.

The beſt Way to beat up *Butter* for all uſes.

PUT a little Water in a Saucepan, juſt enough to cover the Bottom; boil it, then put in your Butter; when it is melted ſhake it round, till it is ſo thick you may almoſt cut it with a Knife;

Knife; then ſqueeze in the Juice of Orange, &c. and heat it again. This Butter will always continue thick, and never turn to Oil, though you heat it ſeveral times.

A green Pudding of *ſweet Herbs.*

STEEP a Penny-Loaf in a Quart of Cream or Milk, with eight Yolks of Eggs, ſome Currants, Sugar, Cloves, Mace, Dates, Spinage, Saffron, Cinnamon, Nutmeg, ſweet Marjoram, Thyme, Savory, Pennyroyal, all minced very ſmall, add ſome Salt. Boil it with Beef Suet or Marrow.

To pickle *Purſlain Stalks.*

WASH your Stalks, and cut them in Pieces ſix Inches long; boil them in Water and Salt, pretty thick; then take them out and drain em; when cold, make a Pickle of ſtale Beer, white Wine Vinegar and Salt. Put them in a Pot and cover them cloſe.

To pickle *Elder-Shoots*, in Imitation of *India Bamboo.*

GET the largeſt and youngeſt Elder-Shoots, the middle Stalks are moſt tender, and largeſt, the ſmall are not worth doing. Peel off

the outward Peel, and lay them in a ſtrong Brine of Salt and Water for a Night, then dry them with a Cloth; then make your Pickle, which muſt be half white Wine, and half Beer Vinegar. To each Quart, put an Ounce of Pepper, an Ounce of Ginger, a little Mace, and *Jamaica* Pepper. Pour it boiling hot on the Shoots, and ſtop them cloſe immediately, and ſet the Jar two Hours before the Fire, turning it often, and it will make them green.

To pickle *Grapes.*

PICK your Grapes, and put them in the Juice of Crab-Cherries, Grape-Verjuice, or other Verjuice, and cover them cloſe.

To pickle *Aſhen Keys.*

TAKE them when young, and parboil them; then take a Quart of Vinegar, the Juice of two Lemons, and a little Bay Salt, and boil them together. When cold, put in the Aſhen Keys and cover them up.

To pickle *Barberries.*

TAKE of Wine Vinegar and Water an equal Quantity, and to every Pint put a Pound of Sugar; ſet it over the Fire, bruiſe ſome of

of the Barberries, and put them in it, with a little Salt. Let it boil about half an Hour; then take it off and ſtrain it. When 'tis cold, pour it in your Glaſs over the Barberries; a Piece of Flannel muſt be boiled in the Liquor, and put over them, and cover the Glaſs with Leather.

To pickle *Beet-Roots*, *Turneps*, and *Carrots*.

BOIL your Beet Roots, &c. in Water, Salt, Spice, a Pint of Vinegar, and a little Cochineal; when they are half boiled, put in your Turnips and Carrots, they being firſt pared and ſcraped. When they are all boiled, take them off and keep them in this Pickle.

To make *Catchup*, to keep a long Time.

TAKE a Pound of Anchovies waſhed and grated, Mace and Cloves, half an Ounce of each; a quarter of an Ounce of Pepper, three Races of Ginger, a Pound of Shallots, and a Quart of Flap Muſhrooms well rubbed and picked. Put all theſe to one Gallon of ſtrong ſtale Beer, and boil it till it is almoſt half waſted; then ſtrain it through a Flannel Bag, and when cold, bottle and ſtop it cloſe.

Muſtard

Muſtard Balls.

GRIND your Seed very fine, and make it into a Paſte, with Honey, and a little Canary. Make it into Balls, and dry them in the Sun, or in a gentle Oven, ſo keep them.

When you uſe them, ſhave ſome of it to a little Vinegar and Salt.

To pickle *Flowers* of any ſort.

PUT your Flowers into a Pot with their Weight of Sugar, and to every Pound of Sugar, put a Pint of Vinegar.

To clarify *Sugar* for preſerving.

DISSOLVE your Sugar in Water, put in the White of an Egg, and ſet it on the Fire; as ſoon as it begins to riſe, pour in a little cold Water to check it, firſt ſcumming it; do ſo two or three Times, then take it off, paſs it through the ſtraining Bag, let it ſtand a Quarter of an Hour, and if there is any Scum ariſes, take it off, and 'tis done. When it is ſcum'd enough, only a white Froth will riſe, and it will appear on the Skimmer perfectly clear.

For the ſeveral Uſes in CONFECTIONARY, *&c.* there are five different Degrees of boiling *Sugar*; *viz. Smooth, Pearled, Blown, Feathered and Cracked.*

The ſmooth Boiling.] DIP your Finger in the Sugar, and then touch it with your Thumb, which draw away, and a ſmall Thread or String will ſtick to the Finger, and the Thread breaking a Drop remains upon it, and the String is ſcarce perceivable; the Sugar is a little ſmooth boiled, and when it ſtretches farther before it breaks, 'tis boiled very ſmooth.

The pearled Boiling.] When 'tis boiled a little longer, try it again, and if, when the Fingers are ſeparated, the Strings do not break, it is come to its pearled Quality.

The blown Boiling.] Let it ſtill continue boiling a little longer, ſhake the Skimmer with your Hand, and beat the Side of the Pan; blow thro' the Holes from one Side to the other, that the ſmall Bubbles may fly out; then 'tis come to its blown Quality.

The feathered Boiling.] Let it ſtill boil a little more, and blow through the Skimmer as before, or ſhake it, and thicker and larger Bubbles will ariſe up high; then 'tis feathered.

The

The cracked Boiling.] Dip your Finger in Water, and put it into the boiling Sugar; take it out quick, and put it in the Water again, and rub your Finger, ſcraping off the Sugar; and if it break with a cracking Noiſe, it is come to the cracked Degree.

To make *Conſerve* of *Red Roſes.*

TAKE one Pound of red Roſe-Buds, and bruiſe them with a Wooden Peſtle in a Marble Mortar, adding by Degrees, of white Loaf-Sugar powdered and ſifted, three Pounds; continue beating them, till no Particles of the Roſes can be ſeen, and till the Maſs is all alike.

To preſerve *Barberries.*

TAKE a Pound of Barberries picked from the Stalks, put them in two Quart Pots, and ſet them in a Braſs Pot full of hot Water to ſtew. When done, ſtrain them, and add a Pound of Sugar, and a Pint of Roſe-Water, and boil them together: Then take half a Pound of the beſt Cluſters of Barberries you can get, and dip them in the Syrup while 'tis boiling; take out the Barberries, and let the Syrup boil till 'tis thick; and when they are cold, put them in Glaſſes or Gallypots with the Syrup.

To make Syrup of *Mulberries.*

TAKE of the Juice of Mulberries (become clear by ſettling) a Quart, and with four Pounds of white Sugar, make a Syrup of it by gentle boiling.

To make Syrup of *Marſh Mallows.*

TAKE of the freſh Roots of Marſh-Mallows two Ounces, thoſe of Parſley an Ounce, Liquorice Root, the Tops of Marſh-Mallows, Figs, each half an Ounce, ſtoned Raiſins two Ounces, ſweet Almonds blanch'd an Ounce; let all theſe ſteep together for a Day in three Quarts of clear Barley Water; then boil it to two Quarts. After which preſs out the Decoction, and in the Liquor grown fine by ſtanding, diſſolve Gum Arabic an Ounce, fine Sugar four Pounds, and make a Syrup thereof with the requiſite Art.

To keep all Sorts of *Flowers* freſh, out of their proper Seaſons.

FILL an Earthen Veſſel with half Water and half Verjuice; put to it as much Salt as will make the Liquor taſte well of it; gather the Flowers in the Prime, before they are too much

much blown, and put them into the Liquor, preſſing or rumpling them as little as you can. Cover the Veſſel cloſe, and ſet it in a warm Place; when you have occaſion for them, take each out by the Stalk, and hold it to the Warmth of the Fire, and it will recover much of its Colour; ſpread it in its proper Form, and 'twill want nothing of the perfect Flower, but the true Scent.

To make *Cream* of ſeveral ſorts of *Fruits*.

TAKE Goosberries, Currants, Raſpberries, Mulberries, or almoſt any Fruit you will; ſprinkle them with Roſe-Water, and preſs out the Juice. Draw the Milk to them hard out of the Cow's Udder; ſweeten it with a little Sugar, and beat it well with Birchen Twigs till it froth up; then ſtrew over it a little fine beaten Cinnamon, and it will be excellent.

To make *Elder-Wine*.

TAKE twenty Pounds of *Malaga* Raiſins, pick'd and rubb'd clean, but not waſhed; ſhred them ſmall, and ſteep them in five Gallons of Spring Water, putting the Water cool to them, and ſtirring them every Day; then paſs the Liquor through a Hair Sieve, preſſing the Raiſins with your Hand, and have in Readineſs ſix Pints of the Juice of Elder-berries, that have

been first pick'd from the Stalks, and then drawn by boiling the Berries in a glazed Earthen Pot, set in a Pan of Water over the Fire. Put this Juice cold into the Liquor, stirring it well together, and then tunning it in a Vessel that will just hold it, and let it stand six Weeks or two Months in a warm Place; then bottle it, and it will keep a Year, if the Bottles are well stopp'd.

Note, That the Elder-berries must be full ripe and gathered in a dry Day; and when you have tunned your Wine, let the Place where you set it be warm and dry, where no external Air is admitted, that it may ferment and work duly, for that is a material Point. If it be otherwise disposed, so that it stands in a Place which is subject to Heats and Colds, the Ferment will stop upon Colds, or be too violent upon Heats; but in cold Weather put some Straw about it. Take care also that your Bottles are dry, when you bottle your Wine, and that you have good Corks; take Care likewise that your Wine is clear before you bottle it, or it will be good for nothing.

To make *Wine* of *white Elder-berries*, like *Cyprus Wine*.

TO nine Gallons of Water put nine Quarts of the Juice of white Elder-berries, which has been press'd gently from the Berries with the Hand-

Hand, and paſs'd through a Sieve, without bruiſing the Kernel of the Berries; add to every Gallon of Liquor three Pounds of *Lisbon* Sugar, and to the whole Quantity put an Ounce and a half of Ginger ſliced, and three Quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it riſes, and pour the whole to cool in an open Tub, and work it with Ale Yeaſt ſpread upon a Toaſt of white Bread, for three Days, and then tun it into a Veſſel that will juſt hold it; adding about a Pound and a half of Raiſins of the Sun ſplit, to ſlice in the Liquor till you draw it off, which ſhould not be till the Wine is fine, which you will find about *January*.

To make black *Elder Wine* like *Hermitage Claret*.

TAKE nine Gallons of Spring Water, and half a Buſhel of Elder berries picked clean from the Stalks; boil theſe till the Berries begin to dimple, then gently ſtrain off the Liquor, and to every Gallon of it, put two Pound of *Lisbon* Sugar, and boil it an Hour; then let it ſtand to cool in an open Tub, for if it was to cool in the Copper or Braſs Kettle it was boiled in, the Liquor would be ill taſted. When it is almoſt cool, ſpread ſome Ale Yeaſt upon a Toaſt of white Bread, and put it into the Liquor to work three

Days in the open Tub, ſtirring the Liquor once or twice a Day, and then tun it in a Veſſel of a right Size to hold it. At the ſame time add to every Gallon one Pound of Raiſins of the Sun whole, and let them lie in the Cask till the Wine is drawn off. This Quantity will be fit to draw in *January*, but larger Casks ſhould not be drawn off till *March* or *April*.

To make *Bitters* to be drank with *Wine*.

TO a Quart of good Brandy, put an Ounce of *Gentian* Root ſlic'd, an Ounce and a half of dryed Orange-peel, and one Dram of *Virginia* Snake-Root, half a Dram of Cochineal, and half a Dram of Loaf-Sugar: This laſt will heighten the Bitter to Admiration. A few Drops of this Bitter in a Glaſs of Wine or other Liquor is good to create an Appetite.

To pickle the Pods of *Radiſhes*.

PUT your youngeſt Pods in Salt and Water for twenty-four Hours; then make a Pickle with Vinegar, Cloves, Mace, and Pepper; boil this Pickle, drain the Pods from the Salt and Water, pour the Pickle on them boiling hot, and put to them a Clove of Garlick.

To

To make *Cream* of all preſerved Fruits.

PUT half a Pound of the Pulp of any preſerved Fruit in a large Pan, with the White of two Eggs; beat them together very well, then take it off with a Spoon, and lay it heap'd up high on the Diſh or Salver, with other Cream.

To dreſs a *Sallad*.

AFTER you have duly proportion'd the Herbs, take two thirds of Oil of Olives, one third of Vinegar, ſome hard Eggs cut ſmall, both the Whites and Yolks, a little Salt and ſome Muſtard, all which muſt be well mixed, and poured over the Sallad, having firſt cut the large Herbs, ſuch as Celery, Endive, Cabbage-Lettuce, but none of the ſmall ones: Then mix all well together, that it may be ready juſt when you want to uſe it, for the Oil will make it preſently ſoften, and loſe its Briskneſs.

The Art of keeping all Sorts of *Fruits, Berries,* &c. ſound, throughout the whole Year.

Gathering of Fruit.

YOU muſt take Care not to bruiſe them, eſpecially ſuch as you deſign to keep, and that it be done when they have attained to their due Maturity; at which time they are not only beſt for eating, but even for keeping. Fruit ripens ſooner or later, according as the ſort is, or as they are ſituated and ſhelter'd, and as the Soil is either hot or cold. But the beſt Time for the Gathering of Winter Fruit is about *Michaelmas*, after the firſt Autumn Rains fall; when the Trees being ſobbed and wet, ſwells the Wood and looſens the Fruit: Or when the Froſts give Notice that 'tis time to lay them up. Begin to gather the ſofteſt Fruit firſt; but obſerve never to gather Fruit in wet Weather, and gather 'em by the Stalks to prevent bruiſing, and never begin to gather till ten or eleven a Clock in the Morning, that the Sun may exhale the Dew off them; and where Fruit, eſpecially Stone Fruit, is not all ripe at once, gather them as they ripen. Do not lay them in Heaps, but on Nettles or other ſuch like Weeds not offenſive in Smell, which

which will perfect their Ripeneſs, ſweat out their Superfluity, and make them ſweeter in Taſte. Keep them dry, and if the Weather be hot, let the cool North, Eaſt, or Weſt Winds blow upon them, by opening of Windows, or other Conveniencies in clear dry Days.

To know if Apples or Pears are ripe, take one from the Middle of the Tree, cut it in the Middle, and if there be a great Hollowneſs, and the Kernels ſeem looſe, they are ripe. Stone Fruits are known when ripe, by the Stone's parting from the Fruit. When you gather Stone Fruits, rub off gently the Woolineſs, pack them in Straw in a dry Cask, with a Layer of Straw between each Layer of Fruit, for they are very ſubject to Mouldineſs and rotting upon the leaſt contracted Moiſture, and muſt be placed at a Diſtance from other Fruits, becauſe their Scent is offenſive to them. If you gather Medlars or Services, do it before they are ripe; juſt when they are turned brown, and by laying the firſt in Straw thinly, and hanging the other upon Lines in Bunches, they will kindly ripen of themſelves. It is proper to gather Winter Apples without the Stalks, becauſe they will ſooneſt periſh. In ſtowing your Winter Fruit, they muſt not be too hot, nor too cold, too cloſe nor too open, but removed from all offenſive Smells; for if any

be near them, they will be apt to attract it, and Spoil their Taſte, as well as corrupt them.

The proper Place to ſtow them in, is a low Room or Cellar, clean and ſweet, either paved or boarded, but not too ſtifling or cloſe, and into theſe it will be proper to lay your Fruit at *Chriſtmas*; and with a very little ſhifting and airing at convenient Times, you may let them continue there till the Middle of *March*, ſtopping all the Crevices in extream Froſty Weather. When the warm Air returns, if you find any conſiderable Defect among your Fruit, uncover them from theſe cloſe Places to Airy Rooms, with freſh Straw, opening a Window on clear dry Days. When your Fruit are in Cellars, take care there is no damp, ſweaty Walls, which will make them rot in time, and ſpoil their Taſte. Lay by themſelves thoſe that are earlieſt ſubject to decay; thoſe that laſt till *Chriſtmas*, by themſelves; thoſe that laſt till *Shrovetide*, by themſelves, and ſuch as laſt all the Year by themſelves. Pears keep very long, and many Sorts all the Year. When any of the Fruit are ſpecked, take them out, leſt they infect the reſt. Do not handle them in great Froſts or great Rains, except thoſe you uſe, for the leaſt Bruiſe ſubjects them to rot.

To keep *Grapes*, *Gooſberries*, *Apricots*, *Peaches*, *Currants*, *Plumbs*, the whole Year.

TAKE fine dry Sand that has little or no Saltneſs in it; make it as dry as poſſible, gather your Fruits when they are juſt ripening, or coming ſomething near Ripeneſs; dip the Ends of their Stalks in melted Pitch or Bees-Wax, and having a large Box to ſhut down with a cloſe Lid, dry your Fruit in the Sun a little, to take away the ſuperfluous Moiſture, and lightly ſpread a Layer of Sand in the Bottom of the Box, and a Layer of Fruit on them, but not too near each other; then ſcatter Sand, with much Evenneſs, about an Inch thick over them, and ſo another Layer till the Box is full; then ſhut down the Lid cloſe, and as you take them out, lay them even again. In this Manner you will have them fit for Tarts and other uſes, till new ones come again. If they are a little wrinkled, waſh 'em in warm Water, and it will plump them up again. You may uſe Millet inſtead of Sand, if you will.

To keep *Figs* and *Stone Fruit* ſound all the Year.

TAKE a large Earthen Pot, put the Fruit into it in Layers, with their own Leaves between each Layer. Then boil up Water and Honey, ſcumming it till no more will ariſe, but make it not too thick of the Honey, and pour it in warm to them; ſtop up the Veſſel cloſe, and when you take them out for uſe, put them two Hours in warm Water, and they will have in a great Meaſure their natural Taſte.

To keep *Strawberries*, *Raſpberries*, *Currants*, *Goſberries*, and *Mulberries*.

TAKE new Stone Bottles, air them well in the Sun, or by the Fire, dry your Fruit from ſuperfluous Moiſture, to prevent its ſweating; take off the Stalks, and put them into the empty Bottles by a Fire, that will draw out as much of the Air as may be; then ſuddenly cork them up, and tye down the Corks with Wires; let the Corks be ſound, and not any ways viſibly porous, for if they be, the Air will come in abundantly, and corrupt the Fruit; then put it in a moderate cool Place, cover the Bottles with Sand, laying them ſideways, and the Cloſeneſs will preſerve them.

The Phyſical Virtues of all Sorts of Garden-Roots and Herbs.

THE *Artichoke* is accounted Diuretic, good againſt the Jaundice, and very ſtrength'ning; when boil'd 'tis eaſily digeſted, and produces no ill Effect.

Aſparagus are very Diuretic, Opening, Cleanſing, and remove Obſtructions; they give the Urine a ſtrong Smell, if eaten to Exceſs, ſharpen the Humours and Heat.

Apples are cooling, pectoral, cauſe Spitting, and ſlake Thirſt; they are not good for thoſe who have a weak Stomach.

Apricots are aſtringent and ſtrengthen the Stomach; but they are windy and ſoon corrupt in the Stomach.

Beans cauſe Sleep, provoke Urine, and are nourriſhing; but they are windy and cauſe the Colick.

Beets are cooling and emollient, but hard of Digeſtion and cauſe Wind.

Cabbages are Balſamic, Diuretic, prevent Drunkenneſs. The red Cabbage is good in Aſthmas. Cabbages produce groſs Humours, are hard of Digeſtion, therefore they muſt be well boil'd and pepper'd before you eat them, to help their Digeſtion in the Stomach.

Carrots are opening, expel the Stone, purify

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Carrots are opening, expel the Stone, purify

the Blood, and help Women's Terms ; they produce no Inconveniency if moderately us'd.

Cherries, the red or *Kentiſh* Cherry, is a good and wholſome Food. Black Cherries are good in Diſeaſes of the Head and Nerves, and are accounted Diuretic ; they eaſily corrupt in the Stomach, cauſe Wind and the Colick.

Clary is ſtrength'ning, good for the Whites and Colick.

Cucumbers are very Cooling and Viſcid, and therefore apt to diſpoſe the Blood to putrid Fermentations ; they do well who dreſs them with Pepper and Vinegar, which will in ſome Meaſure prevent their bad Effects.

Currants are cooling, ſlake Thirſt, fortify the Stomach, and help Digeſtion ; and if not eaten in too large Quantities, produce no ill Effects.

Endive is accounted a good Cooler, and of Service in Obſtructions.

Goosberries are cooling and wholſome if eat moderately ; green Goosberries are more Acid, Cooling, and Aſtringent than ripe ones, which are more likely to produce Surfeits.

Lettuce is cooling, and inclines to Sleep, nouriſhing, and increaſing Women's Milk ; too frequent uſe of them leſſens natural Heat, makes the Body ſlothful, and weakens the Stomach.

Melons are cooling, quench Thirſt, and create an Appetite ; they are windy, and not good for

those

thoſe ſubject to the Colick; they are apt alſo to bring on bloody Fluxes, Fevers, and Quartan Agues.

Muſhrooms are Reſtorative, Strength'ning, and create an Appetite, but muſt not be eaten too freely, for they will ſometimes work violently upwards and downwards, and cauſe the Palſey and Apoplexy.

Onions are very Diuretic, and powerfully clean away Obſtructions in the Urinary Paſſages, whether from Slough, or Gravel; they are good in Diſorders of the Lungs, promote Expectoration, and relieve Aſthmas; they are good alſo to deſtroy Worms. Roaſted and apply'd to the Ear, they help to ripen, break, and clean away Impoſtumations in the Head: The too frequent Uſe of Onions inflames the Blood, cauſes Wind, and the Head-Ach.

Parſnips are nouriſhing, and excite to Venery, if much us'd; they are heavy in the Stomach, and hard of Digeſtion.

Peaches are aſtringent, and ſtrengthen the Stomach.

Pears create an Appetite and fortify the Stomach; Colicky Perſons ſhould not eat Pears, neither ſhould they be eaten before other Meats.

Peaſe are nouriſhing, qualify the ſharp Humors of the Breaſt, and are laxative; they are windy and bad for thoſe ſubject to the Gravel.

Plumbs

Plumbs are cooling, ſoftening, laxative, and quench Thirſt; Perſons of a weak Stomach ought not to eat them, they breeding Phlegm.

Potatoes are nouriſhing, and allay ſharp Humors of the Breaſt, but they produce groſs Humors, and cauſe Wind.

Quinces are very rough and aſtringent, eaten raw; they cool and ſtrengthen the Stomach, remove Nauſeouſneſs, and ſtop Fluxes of the Belly: raw Quinces cauſe the Colick, Wind, and bad Digeſtion; therefore 'tis proper to boil them and ſweeten them with Sugar.

Raſpberries are cooling and aſtringent, good againſt Vomitings, and Looſeneſs of the Belly; but they ſoon corrupt in the Stomach.

Sage makes an excellent Tea to be uſed in Fevers with a little Lemon Juice; it is Detergent, and is uſed in Diet-Drinks, and in Medicinal Ales, as a Sweetner and Cleanſer of the Blood.

Sorrel is cooling, quenches Thirſt, and allays the Heat of the Bile.

Spinage ſtops coughing, allays the ſharp Humors of the Breaſt, and keeps the Body open; but cauſes Wind, and groſs Humors.

Turnips are cooling and cleanſing, and their Liquor is very Diuretic, and is uſed to cleanſe the Kidnies, Hecticks, tartarous Obſtructions, and Tubercles of the Lungs.

Mint is ſtrength'ning to the Stomach, and of great Service in taking off Nauſeouſneſs, and Reachings to vomit.

Parſley abſterges much Slime and viſcid Adheſions from the Stomach and Bowels; cleanſes all the Paſſages, keeps the Juices Fluid, and aſſiſts the Diſcharges by Urine: The too frequent uſe inflames the Blood, and cauſes Head-Ach.

Barberries quench Thirſt, fortify the Stomach and are good in Diarrhœas and Dyſenteries.

Radiſhes are deterſive, cutting, and provoke Urine; if eaten to Exceſs, they make People lean, create Vapours, aud cauſe Pains in the Head.

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